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United States
Department of
Agriculture

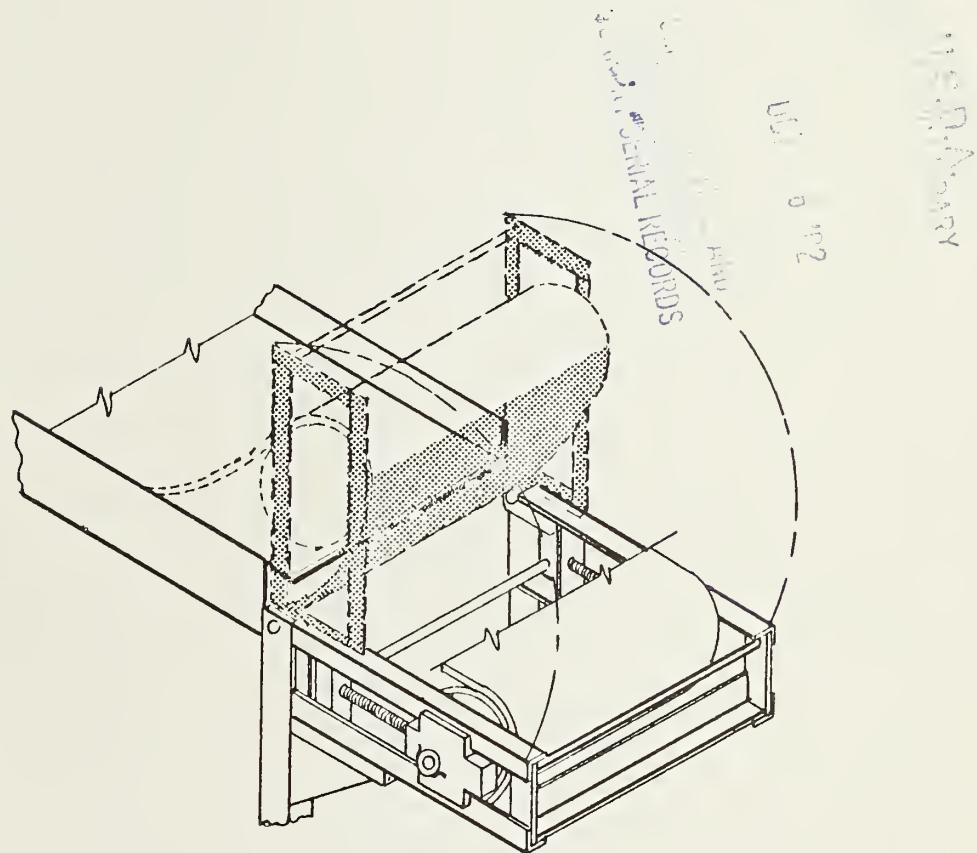
Food Safety
and Inspection
Service

Meat and Poultry
Inspection Program

Technical
Services

MPI-2

Accepted Meat and Poultry Equipment



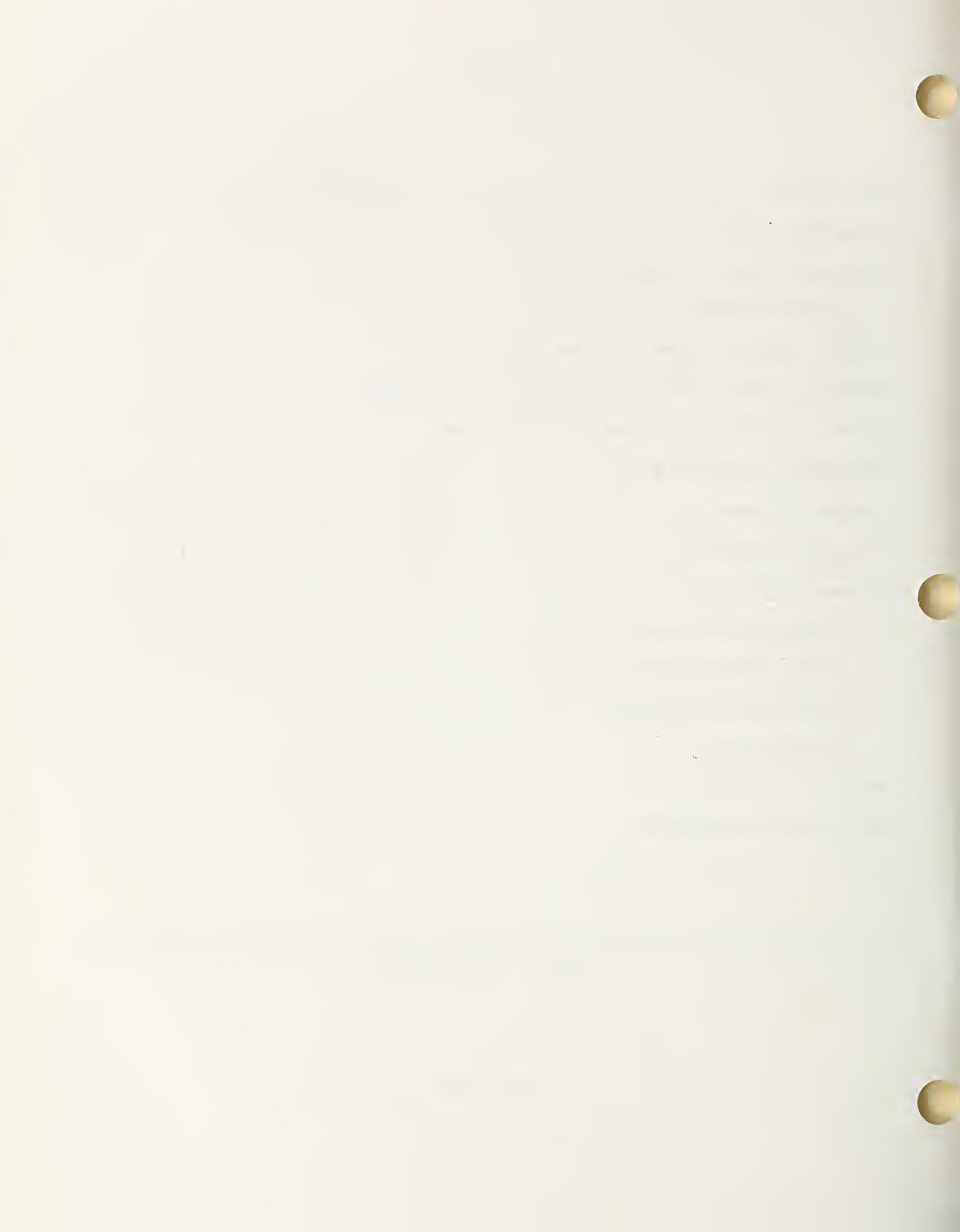
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Accepted Meat and Poultry Equipment

Introduction

The Federal Meat Inspection Act and the Poultry Products Inspection Act require meat and poultry to be slaughtered and processed under sanitary conditions. To meet this requirement, the Secretary of Agriculture is authorized to develop regulations which apply to the sanitation of facilities and equipment in federally inspected plants. These regulations are published in the Code of Federal Regulations.

The responsibility for reviewing plant equipment, including the materials used in constructing it and the provisions for keeping it sanitary during its intended use, is assigned to the Equipment Group, Technical Services. The group is part of the U.S. Department of Agriculture's Food Safety and Inspection Service, the agency which administers the inspection program.

Equipment Acceptance Program

The purpose of the Equipment Acceptance Program is to assure that equipment used in federally inspected meat and poultry plants is properly designed and constructed for sanitary use. The Equipment Group, however, will not accept equipment that does not meet certain agency requirements for operation and output.

The focus of the Equipment Acceptance Program is on correcting problems in equipment while it is being developed rather than after it is put into use. As a result, equipment manufacturers, processors, inspectors, and consumers benefit.

Equipment brought into official establishments must be formally evaluated and accepted by the Equipment Group before it can be used on a regular basis in the production of edible products. This applies to both new and used equipment.

In the case of equipment already in use in a plant, the evaluation can be made by the inspector-in-charge. The equipment must be shown to produce an unadulterated product and must be able to be kept sanitary. The following categories of equipment do not have to be submitted to the Equipment Group for formal acceptance if constructed, installed, and maintained in a manner acceptable to the inspector-in-charge:

1. Simple hand tools.
2. Equipment used to prepare packaging materials.
3. Equipment for handling or transporting packaged goods.
4. Equipment used in inedible departments.
5. Central cleaning systems.
6. Utensil and equipment cleaning machinery.
7. Pails, buckets, etc. (chemical acceptance for plastics, if used).
8. Pallets for packaged product.
9. Picking Fingers (chemical acceptance only).
10. Tanks for finished oils.
11. Can openers.
12. Chutes, flumes, poultry hangback racks, supporting stands, and brackets.
13. Equipment used for storing, transporting, and refining rendered animal fats and vegetable oils.

14. Vegetable cleaning equipment.
15. Insect control units.
16. Shipping containers (to be approved by Labels and Packaging Staff, MPIP, FSIS, USDA, Cotton Annex Building, Washington, D.C. 20250).
17. Pressure storage vessels for refrigerants.
18. Water softeners, water heaters, water meters, and chemical dispensers.
19. Can and jar washers/cleaners.
20. Dry spice mixing equipment.
21. Hot air shrink tunnels.
22. Equipment for handling live poultry and meat animals.
23. Air and water filters.
24. Temperature recording equipment (chemical and sanitary acceptance of product contact components only).
25. Casing preparation equipment.

Plants Entering the Federal System

Equipment installed in existing plants at the time Federal inspection is inaugurated does not need to be approved through formal acceptance procedures if it is in good repair and is installed and maintained in a manner acceptable to the inspector-in-charge. Equipment intended for use in newly constructed plants either must be on the List of Accepted Meat and Poultry Equipment at the time inspection is inaugurated or it must be installed on an experimental basis under special permission from the Equipment Group.

Custom-made Equipment

Many plants make some of their own equipment or have it fabricated to their specifications. Simple equipment in this category, such as racks and skinning cradles, need not be submitted for formal acceptance. It must, however, meet the standards stated in this guidebook. More complex equipment, such as conveyors, mixers, and packaging equipment, must be approved by the Equipment Group even though it is custom made for the plant and not intended for sale or lease to others. The Equipment Group will evaluate such equipment using the same standards that apply to commercially made equipment. Plants must submit the same information (drawings, list of parts materials, etc.) as must be submitted for commercial equipment. The custom equipment, however, will not be included in the List of Accepted Meat and Poultry Equipment.

Transfer of Used Equipment Between Plants

Equipment that has been used in a federally inspected plant may be moved to another federally inspected plant under the same ownership without formal acceptance, providing it is in good repair, can produce unadulterated product, and is installed and maintained in a manner acceptable to the inspector-in-charge at the receiving plant.

Bakery Equipment

Equipment installed in processing departments to prepare dough and crust for filling or fabricating operations must be formally evaluated and accepted. However, equipment used in separate rooms for preparing bakery type items need not appear on the List of Accepted Meat and Poultry Equipment. The inspector-in-charge will judge whether such equipment is constructed and maintained in a manner that will assure production of unadulterated product in a clean environment. The standards for evaluating meat and poultry processing equipment may not all apply to equipment used in bakery departments since such equipment may not require daily washing to be maintained in sanitary condition.

Procedure for Obtaining Acceptance of Equipment

Anyone interested in securing acceptance of equipment for use in meat and poultry plants should provide the Equipment Group with drawings clearly illustrating the main construction features of the equipment. These usually include side, end, and top views. More complex equipment will also require section or cutaway drawings showing internal product contact parts. Each submitted must be accompanied by a list, correlated to the drawings, showing the materials used to construction each part. Any part that is plated should be so annotated and the type of plating material specified. If paints or plastics are used, they must be accepted by the Chemistry Staff, Science Program. The drawings and chemical formulas should be sent to:

Equipment Group
USDA, FSIS, MPITS
Washington, D.C. 20250

The drawings do not have to be drawn to a specific scale. However, they should not exceed 32 by 48 inches in size because they are converted to microfilm, and this is the largest size the microfilm equipment can handle.

After receiving a submittal, the Equipment Group reviews the information presented to determine (1) if acceptable materials are used, (2) if there are design, construction, or safety problems that must be corrected, and (3) if observation during use in a plant is necessary to determine acceptability.

If a production trial is considered necessary for observing the equipment during in-plant use, the equipment manufacturer should ask the plant to request permission of the Equipment Group for use of the equipment on a trial basis. The inspector-in-charge at the plant will be notified if permission is granted and will evaluate the operation of the equipment and report the findings to the Equipment Group. If the report is favorable, the company will be permitted to continue use of the machine after the experimental period is completed unless notified otherwise by the Equipment Group. If sanitary or safety problems are identified during the trial period, they must be corrected before continued use is permitted.

If the equipment has performed satisfactorily, the Equipment Group will furnish the submitter a letter of acceptance and add the model to the List of Accepted Meat and Poultry Equipment that is published periodically. If the equipment is not accepted, the manufacturer and user will be advised of the correction needed. The acceptance letter is for purpose of clarifying equipment status prior to its listing. Once the equipment is published in the List of Accepted Meat and Poultry Equipment, the letter written to the manufacturer is no longer valid as an authorization for equipment installation and use in plants.

Freedom of Information Act

The Freedom of Information Act, 5 U.S.C. 552, provides that information in the possession of the Federal Government must be made public upon request unless certain specified exemptions apply. One of these exemptions covers "trade secrets and commercial or financial information obtained from a person and privileged and confidential" (5 U.S.C. 552(b)(4).)

In order to protect the legitimate commercial interests of those submitting information to the Equipment Group, the submitting party should identify all material considered to be either a trade secret or confidential commercial or financial information and supply a statement explaining why it is so considered. While this procedure will not guarantee that the information will be exempt from disclosure, it will insure that the wishes of the submitting party will be given consideration in any decision reached.

When FSIS receives a request for material identified as a trade secret or confidential commercial or financial information, it will not be disclosed without consulting the submitting party.

Questions concerning the Freedom of Information Act and its effect on the procedures of the Equipment Group should be addressed to:

Freedom of Information Act Coordinator
Food Safety and Inspection Service
Room 334-E
U.S. Department of Agriculture
Washington, D.C. 20250

Chemical Clearance

Compounds such as sealants, coatings, paints, metal alloys, and plastics used as components of equipment must be cleared with the Equipment Group, to assure they are nontoxic and safe for the proposed use. The following information is needed:

1. Brand name or specific description with manufacturer's name.
2. Description of the conditions of its use.
3. List of substances composing the material.

The list of substances must identify all major and minor constituents by proper chemical name as they appear in the food additives portion of the meat and poultry inspection regulations. Dyes and pigments should be identified by color index number or structural formula. Components identifying only the manufacturer's brand name or code must also have FSIS acceptance. The supplier or manufacturer should be prepared to verify to buyers and inspectors that a product has been accepted by the Equipment Group.

Use of the Guidebook

The List of Accepted Meat and Poultry Equipment is published periodically for the use of inspectors and plant operators to determine the status of new or replacement equipment intended for use in plants. It may be purchased from the Superintendent of Documents, Government Printing Office, Washington, D.C. 20402.

Formal acceptance of a piece of equipment will not necessarily mean it can be used without reservation. Poor workmanship, inadequate service and maintenance, substitution of materials, faulty installation, or other defects may make an otherwise acceptable machine unacceptable. When such defects can be corrected after installation, the inspector will require correction as a condition for use. Otherwise, the equipment will be rejected and the inspector will report the defects to the Equipment Group.

Use of the equipment may also reveal objectionable defects or faults not apparent when acceptance was granted. If the defects are serious and the manufacturer does not make corrections, the equipment will be removed from the accepted list.

The Food Safety and Inspection Service does not sanction the use in advertisements or promotional material of any shield, emblem, legend, or insignia indicating USDA acceptance of equipment. The only authorized reference to acceptance is in letters issued to applicants and in the List of Accepted Meat and Poultry Equipment. Inclusion in this list signifies the equipment complies with Meat and Poultry Inspection Program sanitary standards. It does not infer compliance with the Department of Labor's Occupational Safety and Health Standards.

Approved equipment is listed by the manufacturers' names and addresses, which are arranged alphabetically. The listing includes the type of equipment and the model numbers which are acceptable. For example:

XYZ Manufacturing Co.
Washington, D.C.
Boning Table: 1000, 1192, 1233

When the model number is followed by a series of dots, the particular piece of equipment may be made in various sizes and capacities with no change in the basic design and construction. For instance, approved conveyor models EC-1218, EC-2435, EC-2060 would be listed in the guidebook in this manner:

Conveyor: EC-.....

Equipment Standards

To be considered acceptable, equipment and utensils must meet certain basic criteria. They must be made of acceptable materials, constructed so they can be cleaned and inspected, and designed for sanitary maintenance, and they must not constitute a safety or health hazard to inspectors.

Acceptable Materials

Equipment must be constructed of materials that will prevent deterioration through normal use or by chemicals, cleaning agents, and atmospheric exposure in the normal production environment. They must be smooth surfaced, corrosion and abrasion resistant, shatterproof, nontoxic, nonabsorbent, and they cannot stain or migrate to the product.

1) Stainless Steel: The 18-8 (300 series) is acceptable for general use. Other series have been used for construction of meat and poultry equipment, but their use is limited because they tend to rust or discolor in certain applications. The abbreviation "S/S" is used throughout this publication to denote stainless steel construction.

2) Aluminum: May pit or corrode when exposed to certain chemicals. When friction occurs between aluminum and meat or fat, a black oxide is produced which discolors the meat. Anodizing the aluminum does not eliminate this problem. Therefore, the use of aluminum is limited to applications where the metal does not contact the product or in which the product is suspended in water.

3) Surface Coatings and Platings: Acceptable providing they render the base metal noncorrosive and meet the definition for an acceptable material. Failure of plating materials to remain intact is justification for inspection personnel to require that the use of equipment so affected be discontinued. Such platings as chrominum, nickel, tin, and zinc (as galvanized iron) are usually acceptable, depending upon the specific use.

4) Plastics and Metal Alloys: Acceptable when judged by the Chemistry Staff to be suitable for contacting a product and are physically acceptable for their intended use by the Equipment Group.

5) Hardwood: Acceptable when used as removable cutting boards or as removable racks for dry curing meat. Since wood absorbs moisture, it is unacceptable for any other equipment uses.

6) Other Material: As new materials are developed and proposed, they will be considered on their merits.

Unacceptable Materials

1) Cadmium and Antimony: Toxic materials which may not be used in any manner on equipment for handling edible products.

2) Lead: a toxic material which may not be used in equipment contacting an edible product except that it may be used in certain alloys in an amount not to exceed 5 percent.

3) Enamelware and Porcelain: Not acceptable for any purpose in connection with the handling and processing of product.

4) Copper, Brass, and Bronze: Not acceptable when used in contact with fats and oils because their use results in objectionable greenish discoloration and decreases the keeping quality of fat. They may be used in air and water lines and for gears and bushings outside the product zone.

Design and Construction

1) Equipment shall be designed and constructed so that it can be readily cleaned.

2) All product contact surfaces shall be readily accessible for cleaning and inspecting and constructed of corrosion-resistant materials.

3) All surfaces contacting a product shall be smooth, free from pits, crevices, and scale, and shall be capable of being so maintained.

4) All parts of the product zone shall be free of recesses, open seams, gaps, protruding ledges, inside threads, inside shoulders, bolts, rivets, and dead ends.

5) Bearings shall be located outside the product zone and constructed so that lubricant cannot leak, drip, or be forced into the product zone.

6) Internal corners or angles in the product zone shall have a continuous and smooth radius of one-fourth of an inch or greater except that lesser radii may be used where necessary for proper functioning of parts or to facilitate drainage, provided such areas can be readily cleaned.

- 7) Equipment shall be self-draining or otherwise completely evacuated.
- 8) Horizontal ledges or frames members shall be held to a minimum outside the product zone and shall be of rounded or tubular construction to prevent accumulation of debris and promote sanitation.
- 9) Equipment shall be so designed, constructed, and installed so as to prevent injury to personnel from sharp edges, moving parts, electrical shocks, excessive noise, and other hazards. Safety or gear guards shall be removable to permit inspecting and cleaning.
- 10) All welding shall be continuous, smooth, even, and relatively flush with the adjacent surfaces.
- 11) Painted surfaces of equipment or components in or above the product zone are not acceptable.
- 12) All external surfaces that do not contact a food product shall not have open seams, gaps, crevices, and inaccessible recesses.
- 13) Where parts must be retained by nuts or bolts, fixed studs with wing nuts should be used rather than screws to a tapped hole.
- 14) Electric motors and other electric gear should be sealed or otherwise protected to prevent entry of water and product.
- 15) All gasketing and packing material shall be nontoxic, nonporous, nonabsorbent, and unaffected by food products and cleaning compounds.

Installation

- 1) Spacing from Floors, Walls, and Ceilings: All parts of stationary (or not readily movable) equipment must be installed far enough away from floors, walls, and ceilings to provide access for cleaning and inspecting. As an alternative, permanently mounted equipment may be sealed to the adjacent structure with a watertight seal. Wall mounted cabinets and electrical connections must be installed at least 1 inch from the wall or sealed watertight to the wall.
- 2) Water Wasting Equipment: Water wasting equipment shall be installed so that waste water is delivered into the drainage system through an interrupted connection without flowing over the floor, or is discharged into a properly drained curbed area. Waste water from cooking tanks, soaking tanks, chilling tanks, and other large vessels may be discharged for short distances across the floor to a drain after operations have ceased and a product has been removed from the area.
- 3) Protection of Water Supply: An air gap shall be provided between the highest possible level of liquids in equipment and water supply pipes. Functional vacuum breakers must be provided in installations where submerged water lines are unavoidable. These must be of a type that can be checked easily to be sure they are working.
- 4) Valves: Valves on drainage outlet shall be readily cleanable and mounted flush with the bottom of the equipment. Overflow pipes shall be constructed so that all interior and exterior surfaces can be cleaned.

Definitions

In order for these guidelines to be uniformly understood and applied, certain terms are defined as follows:

Accessible: Easily exposed for regular cleaning and inspecting with simple tools such as those normally carried by cleaning personnel.

Readily accessible: Easily exposed to sight and touch for regular cleaning and inspecting without the use of tools.

Removable: A component part can be separated from the principal part with simple tools such as a screwdriver, pliers, or open-end wrench.

Readily cleanable: The equipment can be cleaned with hot water, cleaning agents, and scrubbing implements normally used by cleaning personnel.

Corrosion resistant material: A material which maintains its original surface characteristics under prolonged exposure to the normal environment including product, ingredients, ambient conditions, and cleaning and sanitizing materials.

Acceptable materials: Materials which have been found to be chemically acceptable and physically suitable for the purpose intended.

Sealed: Having no openings that permit the entry of product, dirt, or moisture.

Product Zone: All surfaces of the equipment which may normally be directly or indirectly exposed to product or ingredients.

Nonproduct Zone: All surfaces of the equipment outside the product zone.

Manufacturer or Distributor and Type and/or Model

A

ADVANCE FOODS SERVICE

MURRAY HILL, NEW YORK
Tables: 91-..., 92-...,
40 Series and 90 Series,
OB-Series
S/S Pans: 20 Series

ADVANCED FOOD SYSTEMS

DIV. OF AGRALOC CORP.
OAK RIDGE, TENNESSEE
"Chub-Pak" Conveyor: 3712
Primal Overwrap Table:
93072-40

Saw Table:

Lug Racks: 13069
Larding Table: 93071
Infeed Table: 93068
Vacuum Pack Table: 9307-0
Bone & Fat Conveyor: B-3800
Trimming Conveyor: E-3808
3-Tier Boning Conveyor:
AR-3814
Vacuum Nozzle: 3500
Vacuum Nozzle with Extension:
3500-A

AEW METERING SYSTEMS, INC.

ELK GROVE VILLAGE, ILLINOIS
Electro Magnetic Flowmeter:
1Z1 Series - 3 1/4" 1"
1 1/2", 2", 2 1/2", 3", 4"

ACRISON, INC.

CARLSTADT, NEW JERSEY
Blender: 350
Meat Feeder: 105-S-...-.

ADAM EQUIPMENT COMPANY

BELMONT, NEW JERSEY
"Adomatic" Revert Rack Ovens:
1X1 DFS 75/50, 2X1 DFS 75/50,
Midi RM 1X1, 1X1 DFS 100/60,
2X1DFS 100/60. 1X1 DFS 180

ADAMS INTERNATIONAL

SOUTH BELLOIT, ILLINOIS
Baked Collette Machine: RF...
ADCO SANGER, CALIFORNIA
Carton Machine: 15 D-SS,
15 E-SS, 15 F-SS, 15 D-EC,
15 E-EC, 15 F-EC

AIRCO INDUSTRIAL GASES

MURRAY HILL, NEW JERSEY
Dri-Pack Snow Dispenser:
285048, 24875
W/Evacuator: 285101
W/Exhaust Hood: 24875
CO2 Dri-Pak: 50 HX, 51 HP
CO2 Snow Horn: 1.25, 3.75,
6.25X, 5H8X
CO2 Snow Horn (use with an
acceptable hood and
exhaust system): LVSH-7,
EHS-...
CO2 Tumble Freezer: 18X15,
18X20, 18X25
CO2 Snowing System: 13628
Liquid Nitrogen Freeze
Tunnel: L20-6-67
Dry Ice Pelletizer: P-250,
P-500, P-1000
"Kwick-Chill" Snow Hood 28-5460
CO2 Injector (Bottom Mount):
B-2-286142

AIR PRODUCTS & CHEMICALS, INC.
ALLENTOWN, PENNSYLVANIA

Cryo-Quick Freezer:

RP-....-C, R-...
CO2 Snow Accumulator: CSA-...
CO2 Snow Hood: CPS-...-...
CO2 Tunnel Freezer: CP-...-...-PO
CO2 Snow Generator CSG-...
w/Suitable Exhaust System
Carbon Dioxide Snowing Hood
(With Exhaust System):
CBS-....-AL

THE ALBERT COMPANY
YORBA LINDA, CALIFORNIA
Patty Former: SM-101-1

ALDEN ENGINEERING COMPANY
FOXBORO, MASSACHUSETTS
Boning Conveyor: BC
Fat Conveyor: BC-F
Combination Boning Conveyor:
BC-BF
Wire Belt Conveyor: WB,
WB-1, WB-V

Manufacturer or Distributor and Type and/or Model

Feed Hopper: FH-B, FH-H Rotary Packing Table: MB-1S Conveyor: BC-B, ABC-B Vat Dumper: VD Mesh-Belt Conveyor: MB Inclined Cleated Belt Conveyor: CB Convoyorized Boning Table: BC-FB	Food Processing Oven: EO-75- Continuous Bacon Processing Unit: CB-5000
ALLEN FRUIT COMPANY, INC. NEWBERG, OREGON Holding Tank: C-3741 Vibrating Transfer Conveyor: VC-..., VC1-...	Vibratory Inspection Con- veyor: D-5649 Inclined Belt Conveyor: D-3732 S/S Pork Skin Sizer: D-1529 Holding Tank: C-3741 Vibratory Transfer Conveyor: VC-..., VC1-... Vibratory Inspection Conveyor: D-5649 Inclined Belt Conveyor: D-3732 S/S Pork Skin Sizer: D-1529
ALGONA FOOD ENGINEERING COMPANY ALGONA, IOWA Meat Core Sampler: G-H-117 Tripe Scalder: TS-101 Vat Dumper: LD-302, LD-303 LD-304, LD-305 Belt Conveyor C11-...-... S.S. Pack Table: 200 S.S. Sausage Work Table: 210 S.S. Sausage Stuffing Table: 220 S.S. Belt Conveyor: 310 S.S. Scaling Screw Conveyor: 400 S.S. Product Fccdr Scrcw Conveyor: 410 S.S. Inclined Screw Conveyor: 420	ALLEN GUAGE & TOOL COMPANY PITTSBURGH, PENNSYLVANIA Sausage Linker W/Cart 738: Y, JY Conveyor: A-10, A-12-2T
S.S. Slat Conveyor: 500 S.S. Banding Conveyor: 510 Hi-Lift Dumper: 600 Vat Dumper: 610 Skip Rail Dumper: 620 S.S. Pickle Tanks: 700 S.S. Casing Soak Tanks: 710	ALLEN TOWN WIRE PRODUCTS INC. ALLENTOWN, NEW JERSEY Wire Basket: Nylon, Type 11 Wire Baskets
ALKAR, DIVISION OF DEC INTERNATIONAL LODI, WISCONSIN Continuous Frank Processing Unit: CPS-1971 Acid Application Tunnel: AA-71 Brine Chill Tunnel: LCB-2, LBC-3, JT-0200, LBC-4-2, LBC-4-3 Liquid Smoke Tunnel: LS-2 Smoke Houses: Gas, Steam	NEWTON SQUARE, PENNSYLVANIA Filling Machine: Floor BM
ALL-POWER INC. STOIX CITY, IOWA Plastic Flight Ham Can Conveyor: CC-A-8 For Product in Cans or Trays Conveyor SS-101 Smokehouse Sausage Tank: ST-101	ALL-POWER INC STOIX CITY, IOWA Horizontal Wrapping Machine: Golden-Nine In-Line Filter: 1 & 2 Square Feet
ALLPAC, INC. DALLAS, TEXAS "Speedpak" Packaging Machine:	ALLPAC, INC. DALLAS, TEXAS "Speedpak" Packaging Machine: Golden-Nine Horizontal Wrapping Machine: M-Super, Super 7
LODI, WISCONSIN Continuous Frank Processing Unit: CPS-1971 Acid Application Tunnel: AA-71 Brine Chill Tunnel: LCB-2, LBC-3, JT-0200, LBC-4-2, LBC-4-3 Liquid Smoke Tunnel: LS-2 Smoke Houses: Gas, Steam	ALL-POWER INC STOIX CITY, IOWA Vat Dumper: C-984 Incline Conveyor: B-101 Circular Cutting Knife: K-200 Ham Saw: K-121 Cutting Conveyor: RS-650 Belt Conveyor: RS-960 Hog Visera Table: HV-333 Cutting Boards, "All-cut," "Tuff-cut" s/s Beef Loading Bucket; L-900 (To be used with a suitable loading device as determined by the lic. S/S Jowl Roller JR-101

Manufacturer or Distributor and Type and/or Model

ALPINE BAN-BAC, INC.
DENVER, COLORADO
Ultraviolet Unit: AP 60A, AP60B
(with GE Lamp G25T8)
Note: Lamp must be used in
accordance with Part 7, para.
7.16(b) of the Meat and Poultry
Inspection Manual.

ALPS ELECTRO-AIRE INDUSTRIES
DALLAS, TEXAS
Steri-lamp Light Fixture:
G-36-2A
Germicidal Lamp (For use w/
approved G4S11 or G815);
HU-32, HU-64
Germicidal Lamp: 41-36-1&2,
41-36-2&4L
Note: Above lamps must be used
in accordance with Part 7,
para. 7.16(b) of the Meat and
Poultry Inspection Manual.

ALPS ELECTRO-AIRE INDUSTRIES
DALLAS, TEXAS
Steri-lamp Light Fixture:
G-36-2A

Germicidal Lamp (For use w/
approved G4S11 or G815);
HU-32, HU-64
Germicidal Lamp: 41-36-1&2,
41-36-2&4L

Note: Above lamps must be used
in accordance with Part 7,
para. 7.16(b) of the Meat and
Poultry Inspection Manual.

W. F. ALLENPOHL, INC.
HIGH POINT, NORTH CAROLINA
Carrier, Chicken: DC-1
Carrier, Turkey: DC-1T
Carrier, Parts: DC-1, DC-1B
Carrier, Turkey, Drip line:
TS-1

Carrier, Turkey, Spike: DC-1T
Air Weight Scale: AW,
AW 10000-4

Carousel Poultry Sizing
Machine: 100
Carrier: C-1
Air Weight Box Packer: BP-1,
BP-2

Turkey Sizing System: TS
Carrier: SW
2-Tier Poultry Carrier
(2 hooks): DC-1-2

Air Weight Box Packer: BP-1,
BP-2

Turkey Sizing System: TS
Carrier: SW
2-Tier Poultry Carrier
(2 hooks): DC-1-2

Product Only): Wendway S/S
S.S. Wirebelts Conveyor:
A...-115
ALTO-SHAAM, INC.
MILWAUKEE, WISCONSIN
"Thunderbolt" Roasting and
Holding Oven:TH-HD
Canco Ham Press: 900-5A
"Mini-Mite" Packaging Machine:

#1 PUV Type BR, 00-6, 0-8A,
0-8C, #1 Hi-Speed, #1 Universal,
300, 300-B, 402-3V, 600-
UV, 601-UV, 602-UV,
810-UV, 910-UV, 1101-UV,
1102-UV, Callahan 226SV,
Callahan 349SV-3
Canco Ham Press: 900-5A
"Mini-Mite" Packaging Machine:
IPC
Bacon Cartoner: TUX-MK-2
Maraflex Packaging Machine:
725, 717-E, RF-16
Rigid Flex Packaging Machine:
727-E-Y
Infeed Conveyor: A-41
Poly Clip Machines: SCD, SCH, DCH,
FCA, DCD, SCA
Packaging Machine: Bi-Vac-3
Rotary Meat Filler, Model No. 1
Closing Machine: 920-UV
Vacuum Packaging Machine
"Dixie Vac" DV2400E, DV2400S,
2000, 100

AMDEVCO ENGINEERING COMPANY
MANKATO, MINNESOTA
Versa Bander: 118
AMERICAN BILTRITE RUBBER COMPANY
BOSTON, MASSACHUSETTS
Conveyor Belts (Food Contact):
Boston-Packers FDA, Versabilt
FDA, Boston Rubber 8-oz.,
Boston Buna-N 14-1Z.,
Foodcron White & Tan FDA,
Sanicron FDA
White, 2 & 3 ply: 58-9563-09,
-13, -14, -15
Light Tan, 2 ply: 58-9563-10
Dark Tan, 2 3 ply:
58-9564-08, -09, -10, -11
Aquaarius - White I, II, III, IV.
Tan I, II, III, IV, Green
Libra - White I, II, III, IV.
Tan I, II, III, IV, Green.
Leo - White I, Tan I, Black I.
Conveyor Belt (Packaged Product
Only): Duralift FDA,
Roughtop FDA
Gemini - White I, II, III.
Black I, II.
Taurus - Tan I, II. Black III,
IV, V. Brown VI.
Scorpio - Tan I, II, III.
Black IV, V.

AMERICAN CYANAMID COMPANY
SANFORD, MAINE
Cutting Boards: Acrylite
Edible Oil Storage Tank:
Laminac, EPX-196
AMERICAN FOOD EQUIPMENT CO.
HAYWARD, CALIFORNIA
"Rotato Pac" Lazy Susan Table:
300
Portable Belt Conveyor: 200 GM
S/S Brine Tank: 50
"AFFECO" End Discharge Mixer:
510
Gondola Hydra Dumper: 15-C
Screw Conveyor: 150
Pack-off Conveyor: 110
Truck Dumper (to be used with
2-3K Accepted Meat Trucks
Only)
"AFFECO" Meat Tumbler. 175
#1 Pacific, #1 PUV Type B,

AMERICAN CAN COMPANY

Manufacturer or Distributor and Type and/or Model

AMERICAN FOODS MACHINERY CORP.
MEMPHIS, TENNESSEE
Salt/Spice Dispenser: 250
Spice Distributor: OM

AMERICAN HOECHST CORPORATION
FORT LEE, NEW JERSEY
Stuffer: Handtmann-VF-325
Linker: Handtmann-VA
S/S Lift Truck: NV-402
Poly Clip Machine: DCE-3, DCD,
DCH, SCA, SCD, SCH

AMERICAN INDUSTRIES SUPPLY, INC.
NASHVILLE, TENNESSEE
Cutting Boards, Cut Rite
Simona 2000

AMERICAN MACHINE CO., INC.
FOREST, MISSISSIPPI
Poultry Cut-up Conveyor: AMC-...
Poultry Cutter: AMC-520
Duck Rocker Scalder: L-100
Poultry Shackles: AM-180CU,
AM-900CU, AM-240USEC, AM-99BP,
AM-35BBP, AM-109TK, AM-900COM
Neck Skin Cutter 666

AMERICAN METAL FABRICATORS, INC.
MARLOW HEIGHTS, MARYLAND
Double Flip Type Conveyor CC-100

AMERICAN METAL PRODUCTS INC.
CINCINNATI, OHIO
S/S Double Deck Conveyor:
6725-..., 6725-...
AMERICAN PACKAGE MACHINE CORP.
BELLEVUE, WASHINGTON
Variopacker: VP-...
Patty Counter and Stacker:
120-4
Varowrap: P-...-.

AMERICAN PROCESS SYSTEMS, CORP.
WAUKEGAN, ILLINOIS
Blender: DRB-..

AMERIMATIC INC.
LONG ISLAND CITY, NEW YORK
Meat Bag Loading Machine:
500-SB

JULIAN ANABO, INC.
TUSTIN, CALIFORNIA
Conveyor: FMC-...
Screw Conveyor: SC-...
Blender: PMD,

ANACONDA EQUIPMENT & SERVICE CO.
LOUISVILLE, KENTUCKY
Closing Machine: 2-B
Pack Foil Overlay Machines:
100, 300

ANCHOR FILM COMPANY
WEBSTER GROVES, MISSOURI
Plastic Neck Pins: W/Dow 456

AMF-UNION MACHINERY DIVISION
RICHMOND, VIRGINIA
"Glen" Mixer: 340-F-S &
340-F-D, 160

AMMERAAL
WORMERVEER, HOLLAND
Belt (Food Contact), Model 2T45

AMMERAAL, INC.
GRAND RAPIDS, MICHIGAN
Beltting (Direct Food
Contact); 1M026, 2M45,
2M046
Belts (Food Contact): 1M086,
2M086, 3M046

AMOCO CHEMICALS CORP.
ST. PAUL, MINNESOTA
Plastic Freezer Spacer: FS-001

ANDERSON INDUSTRIES
ST. LOUIS, MISSOURI
Automatic Lidder, AL-300X

ANDERSON BROTHERS MANUFACTURING
COMPANY, ROCKFORD, ILLINOIS
Filling Machine: 627-3
Rotary Filler: 640

ANDERSON IBEC
STRONGSVILLE, OHIO
Hide Puller-Downward: AN-591

ANDERSON INSTRUMENT CO., INC.
FULTONVILLE, NEW YORK
Sanitary Gauges: Type S

ANETZBERGER BROS., INC.
NORTHBROOK, ILLINOIS
Meat Depositer: Modified

Manufacturer or Distributor and Type and/or Model

Dough Sheeter: DS-B-...
 Flour Duster: MFD 5005
 Cross Roller: DR-7-...
 Die Cutter: DC-270-...
 Dough Trough: RT-1-24
 Production Table: PC-...
 Slitter Disc: SD-1-...
ANGELUS SANITARY CAN MACHINE COMPANY, LOS ANGELES, CALIFORNIA
 Can Closer: 61-H, ..P-Df ,
 P-MSLF, 60-L
 "ACMA" Form-Fill-Seal Pouch Machine: 722
 "Mitsubushi" Pouch Machine MII PF-15-S, P25-S
ANGER EQUIPMENT, INC.
BROOKLYN, NEW YORK
 Meat Agitator: 2500
A-ONE MFG. COMPANY
SPRINGFIELD, MISSOURI
 Belt Conveyor: A-10-12
 S/S Chilli Tank: A-293560
 Poultry Cut-up Saw: A-3344
 Poultry Cut-up Conveyor: A-...-...
ANVIL-RAY CORPORATION
A SUBSIDIARY OF IHL KARTRIDG PAK CO., DAVENPORT, IOWA
 Meat Sample Compactor: !
 "Any-Ray" X-Ray Fat Analyzer: M-201, 316-3
APACHE STAINLESS EQUIPMENT CORP.
BEAVER DAM, WISCONSIN
 Stainless Steel Rotatory Blancher: 1610
A. P. V. COMPANY INC.
BUFFALO, NEW YORK
 Separator: Horizontal
 Evaporator: Plate
 Centrifugal Pump: "puma"
 Heat Exchanger, Plate Type:
 HMBM, HMBL, HX, HXC, HXCB,
 HXCS, WHXC, WHXCS, R50, HXL,

Series 1, 11, 111, IV
 S/S Plate Heat Exchanger: R106
 Parvalve: 1/3A, * /SP
 "Vertical Separator"
 Evaporator: 1900
 Plate Heat Exchanger: "Junior Parflow" series R405 & R86

ARCHITRONICS, INC.
GREELEY, COLORADO
 Carcass Weight Printer: BP001-A

A. R. E. METAL FABRICATORS
LOS ANGELES, CALIFORNIA
 Breading and Battering Machine: BA-2

ARNOLD'S FOOD SYSTEMS, INC.
HOLYOKE MASSACHUSETTS
 Cuber/Dicer: 102

ARO CORPORATION
BRYAN, OHIO
 S/S Pump: 650-406, 650-407,
 650-606, 650-607

ARROWHEAD CONVEYOR CO., INC.
OSHKOSH, WISCONSIN
 Rotary Top Table D-14534
 Belt Conveyor BC-15409,
 TTC-15407

ARTIC STAR REFRIGERATION CO.
FT. WORTH, TEXAS
 Open Top Refrigerator: AS-11

ASEFECO CORP.
LOS ANGELES, CALIFORNIA
 Vibrating Conveyor: VCS-...,
 VCH-...
 Bucket Elevator: ALH-0, ALS-0

ASHWORTH BROS. INC.
WINCHESTER, VIRGINIA
 Conveyor Belts (Food Contact):
 Omni-flex, Omni-grid,
 Prestoflex

ATMOS
DIV. OF UNITED INDUSTRIES, INC.
CHICAGO, ILLINOIS
 Smokehouse: SF-100

Plastic Belt (Food Contact):
 Presto-Flex

ASHLEY MACHINE INC.
GREENSBURG, INDIANA
 Poultry Scalder: SS-30, SS-36,
 SS-48
 Gizzard Peeler: AK-4
 Poultry Picker "Sure-Pick":
 SP-30, SP-38

ASSOCIATED FOOD EQUIPMENT CO.
DALLAS, TEXAS
 Continuous Fryer: 30-1-REC
 Continuous Cooked Poultry Parts
 Chiller: Mark 11
 Lung Guns: 1, Profiteer 11

ASSOCIATED METAL PRODUCTS, INC.
DALLAS, TEXAS
 Automatic Feed Fryer: AM5000

ASTRO MFG. COMPANY
THEBES, ILLINOIS
 Freezer Divider: "Astro-Space" Plastic Pallet: B-4048

ATLANTA BELTING COMPANY
ATLANTA, GEORGIA
 NYC White PVC Belt W/T-Cleat, ABCO PV120 CTYFS White PVC Belt W/T-Cleat, ABCO PV-100-RT White Rib Top: PV-75

ATLANTIC ULTRAVIOLET INC.
LONG ISLAND CITY, NEW YORK
 Sterilamp: WL-782-L-30 (Lamp must be used in accordance with part 7, para 7.16(b) of the Meat and Poultry Inspection Manual)

AUDUBON METALWOVE BELT CORP.
PHILADELPHIA, PENNSYLVANIA
 S/S Belt, Balance Weave:
 PB-18-12-6, PB-24-20-16,
 PB-30-20-12, PB-30-20-14,
 PB-30-20-16, PB-36-20-12,
 PB-36-20-14, PB-36-30-16,
 PB-48-32-16, PB-48-48-12,
 PB-48-48-16, PB-48-48-18,
 PB-60-60-18, PB-72-60-20
 600, 300
 Ravioli Machine: RV
 Conveyor: DC-A, CO-F
 Dough Sheeter: S-I
 Filler: F
 Handpack Filler: VI-A4
 Sauce & Condiment Applicator:
 MA, UO
 Cheese Shredder: LS-C
 Air-Operated Valve: E1-B
 Transfer Pump: Z
 Metering Pump: B
 Hydraulic Pizza Cutting Press:
 PI
 Lidding Machine: LI-A1
 Automatic Pasta Shell Filling
 Machine: S.S.-
 Omelette Machine: CF
 Cross Cut Splitting Saw: CO-D4
AUTO COMPANY
ASTORIA, OREGON
 Meat Grinder: 110IGH,
 801GHP, 1101GHP, 601GH,
 Sanitary Pumps: 2 1/2, 3
AUTOMATED FOOD SYSTEMS
LUBBOCK, TEXAS
 Stick Dog Fryer: PTL., HOP
 Corn Dog Sticker, Model HOP
 S/S Piston Pump: 12
 Stick Stacker: SS-1000
 Viscous Food Pump: 123, 85
AUTOMATED PACKAGING SYSTEMS, INC.
TWINSPURG, OHIO
 Bucket type Conveyor for Chicken
 P-1000
AUTOMATED PROCESS SYSTEMS
ELK GROVE VILLAGE, ILLINOIS
 Searing Oven: 100
AUTOMATIC HANDLING & FABRICATION
LAMBERTVILLE, MICHIGAN
 Conveyor: SC-I, FC-I
AUTOMATIC INDUSTRIAL MACHINES
INC., LODI, NEW JERSEY
 "Flexifeeder" Conveyor: 100,
 200, 300
AUTOMATION SUPPLY COMPANY
ARCADIA, INDIANA
 Corn Dog Sticker Machine: SM-150
AUTOPROD INC.
NEW HYDE PARK, NEW YORK
 Sauce & Cheese Applicator: 90,

BARKER INTERNATIONAL, INC.
ATLANTA, GEORGIA
 Turkey Wetting Cabinet: ST-WC-1,
 801CH
 Scalid-N-Pick System (turkeys):
 TSSP-1070
 Straddle Picker "Cent-L-Flex"
 (Mounted): ST-1000
 (Floor Mounted): SP-2000
 Scalid-N-Pick System (chickens):
 SSP-1070
 Giblet Chiller: Mark IV 1, 2,
 & 3 Barrel
 Hock Cutter: 5010
 Poultry Chillers (Paddle):
 Mark V-P, Mark VIII-p
 Poultry Chillers (Refrigerated-
 Paddle): Mark V-RP,
 Mark VIII-RP, Mark VI-RC
 Poultry Chillers (Auger):
 Mark VII-A, Mark VIII-A,
 Mark VII
 Poultry Chillers (Refrigerated-
 Auger): Mark VI-RA,
 Mark VIII-RA
 Carcass Chiller: Mark IV,
 Mark IV FWU-100
 Cizzard Chiller (Single Barrel):
 Mark V-R-S
 Ciblet Chiller (Double Barrel):
 Mark V-R-D
 Ciblet Chiller (Triple Barrel):
 Mark V-R-T
 Cizzard Splitter & Peeler:
 210-B, 210-B-1
 Poultry Scalders: SINGLE PASS
 SS-3-16, DOUBLE PASS SS-4-28,
 THREE PASS SS-3P-34, SS-3P-28,
 FOUR PASS SS-4P-34, SS-4P-28,
 SS-4-34
 Eviscerating Shackle: VS-100
 Giblet Pumping System: GPS-C100
 Picker, "Flexomatic IV": FP-4
 "Roto-Flex" Hock & Finishing
 Picker: RF-4000-
 Picker, "Rotomatic": RP- -
 Picker, "Fin-Flex": FF- -
 Picker, "Fin-Flex VI": 6600 FF-VI

Manufacturer or Distributor and Type and/or Model

Poultry Picker: Versa-Flex, Gent-L-Flex	BARLIANT & COMPANY <u>CHICAGO, ILLINOIS</u>	BAY STATE CONTROLS CORP. <u>WORCESTER, MASSACHUSETTS</u> "Disc-O-Sea II" Butterfly Valve: E62666-...-E10R51, E6666-...-E10R51
Automatic Lung Remover: SL-8000	S/S Meat Trucks: A38, A38A, H38, A37, A37R, H37, A36, A36R, H36, A35, A35R, H35, A34, A34R, H34, A33, A32, A32R,	BEACON METAL PRODUCTS, INC. <u>CHICAGO, ILLINOIS</u> S/S Wire Loaf Cage: 7754 S/S Screens: Style AF, 907
Neck Breaker: 6000	H32, A31, A31R, H31, A30, A30R, H30, A12, H33, A33R	Ham Press: "Insta-Pres" IP-.....
Dry Offal System: 5200	Meat Former (w/o discharge conveyor): Medimat-A, Gigant-A	BEARDSLEY & PIPER <u>CHICAGO, ILLINOIS</u> Blender: PRB-..
Continuous Flow Handwash Station:	Meat Former (w/discharge conveyor): Medimat-B, Gigant-B	BEEHIVE MACHINERY, INC. <u>SANDY, UTAH</u>
5230	Hand Activated Hand Wash Station (w/a suitable Pressure Regulating Device): 5210	Deboner Cooling System Poultry Deboner: BX-66, TC-968, AU-968, AU-1269, AUX-70, AU-4171
Hip Operated Hand Wash Station:	Hand Activated Hand Wash Valve (w/a suitable Pressure Regulating Device): 5099	Poultry Deboner: UAX- Desinewing Machine (Boneless Meat Only): AU-9171 Deboning Machines: AUX-72, AUX-268, AUXS-.... Deboning Machines: AUX- S-76, AU- AULS-..., AU6173
5220	Inspection Trim Pan: 5330	Deboning Head: PSE-.... Deboning Head Jacket: TJ1-...., TJ2-.... Pumps: 1445, BP-5, BP-7, 300-50 Twin Screw Bone Cutters: BA-7X, BA-8X
Water Flushed Hopper Assembly:	Table w/cutting boards, Risers on 3 sides: GC2-.... Table w/cutting boards on both sides: GC4-.... Table w/cutting board surface: GC3-....	CO2 Mixers: ...-50 "Alpina" Cutters: PB-50, PB-60 PB-80, PB-125, PB-200, PB-300, PB-500
Water Rail: 15240	Table w/all stainless steel top & risers: AC3-.... 528, 530.	S/ S Grinders: BGS-.... MGS-.... S/ S Auger: RF-...., EX- Conveyor Model BC-.... Pump Assembly Model EP-.... EMP-.... Extruding Die BED-....
Conveyor: 75500	BAUER BROS. COMPANY <u>SPRINGFIELD, OHIO</u>	Giblet Shaker: GS-1000 Poultry Sizer: SU-1700 Bag Opener: BO-1600
Oil Sac Cutting Machine: 50700	Hydrasieve (for dewatering vegetables): 552-..., 552-1-..., 552-2-..	
Bird Unloader: 6100		
Neck Skin Cutter: 7050		
"Hi Cube Slant" Continuous Chiller/Freezer: A, G and AG		
Turkey Head Puller: 5480		
"Hock-A-Matic" Hock Cutter:		
HAM-6		
Automatic Gizzard Splitter and Peeler: 480.		
Pre-Stunner: S-5100		
Post-Stunner: S-5110		
B-BAR-B, INC. <u>EXACT PACKAGING DIV.</u> SCHAUMBURG, ILLINOIS		
Automatic Filling Machines:		
2015 MA, 4015 MMC		
BARKLEY & DEXTER LABORATORIES, INC., FITCHBURG, MASSACHUSETTS		
Metal Detector: "Cleanline"		

Transfer Pump BP-.....
Conveyor Assembly:
SC-.....

BELAM, INC.
DOWNERS GROVE, ILLINOIS
Lifting Device: DKH-
"Bone-In" Pickle Injector:
MIB., MIB-S
"Belam" Meat Massager: DK-
"Belam" Pickle Injector: MI.,
MI-S
Lifting Device of Chute: DKHC-.
Tenderizer: IT-
Vacuum Ham Press: MP-
Boning Line Conveyor: BL-.,
BL-
Exit Conveyor: IT-C

BEISSIAR BROTHERS, INC.
SEATTLE, WASHINGTON
Deep Fat Fryer: AF-1

BENCO MANUFACTURING CORPORATION
MILWAUKEE, WISCONSIN
Single Lane Processors: HBP-P-S
Dual Lane Processors: HBP-P-D

BEND & SON SALAMI CO.
ADDISON, ILLINOIS
Sausage Cleaning Machine:
MB10000-S, MB10000-T

BERKEL, INC.
LAPORE, INDIANA
S/S Pan Scales: 400, 401, 405
Slicer: 180-FA, 180-D, 180-GS,
170-GS, 170-D, 808, 818,
170-FA, GT

(Heavy Duty) Slicers: 15 & 15A
Tenderizer: 703-B & D, 704,
704A, 703, 705
Saws: 56V-16, 51V-14, 55V-14,
56V-14, 51V-12, 55V-12,
56V-12

Bench Scale (with S/S Platform
& with Stands): 1021 Series,
3001 Series, 26001 Series,
1, ..., 3, ..., 26....

Hock Cutters, Hydraulic: HC-3,
HC-5
Beef Splitter, Electric: 100
Beef Splitter w/Exhaust
Deflector, Air Operated:
100-A
Brisket Saw, Electric: 250
Brisket Saw w/Exhaust Deflector,
Air Operated: 275
"Band Splitter" Carcass
Splitter Saw: 150 (Adequate
sterilizing facilities must
be provided. This will
include a hot water hose with
an adequate supply of 180° F.
water.)
Hog Breastbone Opener Saw:
Mark II
Air Hog Breastbone Opener Saw:
AH

BERRYVILLE MACHINE SHOP
BERRYVILLE, ARKANSAS
Cut-up Conveyor W/Belt Release
and Washer: M-156, Bag Line
Conveyor W/Belt Release and
Washer: M-157, Double Belt
Crossover W/Belt Release and
Washer: M-158

BEST & DONOVAN
CINCINNATI, OHIO
Heavy Duty Hog Splitter Saw: KS
Beef Carcass Splitter Saw: 120
Beef Carcass Splitter:
Pacemaker, Pacemaker II
Pacemaker, Pacemaker II
Super Hog Splitter Saw:
750 & 760
Hog Splitter: IS-750 & IS-760
Debider: Saturn I, "Magnum 1000"
Leg Cut-Off Saw w/Exhaust
Deflector, Air Operated: 85
Rump Bone & Carcass Splitter
Saw Combination: SL
Beef Breast Bone Opener Saw:
L-Combination
Beef Rib Blocker & Ham Marker
Saw: Mark II
"Red Steak" Primal Saws: 8-E,
10-E
"Tri-Purpose" Air Saws: 8, 10,
12

Pork Scribe Saw, Air Operated:
AS4-P, AS5-P
Beef Scribe Saw, Air Operated:
AS4-B
Cattle Dehorner, Hydraulic:
Class IV

BEST POULTRY MACHINERY, INC.
CUMMING, GEORGIA
Head Cutter: HE

BETTCHER INDUSTRIES
VERMILLION, OHIO
Power Cleaver: 39, 81, 220
Press: 70
Trimming Machines (Not to be
used for trimming grubs,
bruises, etc.): 500, 520, 850,
8803, 880B, 900, 1040, 1200,
505, 750
Air Operated Trimming Machines
(Not to be used for trimming
grubs, bruises, etc.): 500Z,
520Z, 850Z, 900Z, 1040Z, 505Z,
750Z, 880ZB, 880ZS
Dyna Form Meat Press: Series I
Tenderizer: TR-2
Dipping Machine: 9A, 11A, 14A,
21A
Bone-In Tenderizer: TR-10B
Spray Tenderizer: ST 18-A,
ST 24-A
Slicer: BH-15, "Slice-N-Tact"
Cutlet Former: CF-16

Manufacturer or Distributor and Type and/or Model

Conveyor: 624

BIRD MACHINE COMPANY INC.
SO., WALPOLE, MASSACHUSETTS
"Bird" Centrifuge LBSD-SS...x..

BIRO MFC. COMPANY
MARBLEHEAD, OHIO
All Purpose Mill: 1520 SS
Tenderizer: PRO-9
Poultry Cutter: BCC-100,
BCC-200

Frozen Meat Flaker: FBC-4800
Grinder: 1056, 542-48-52
Breaking Saw: 4436-11, 4436
Band Saw: 3334-11
Trim Saw: 22, 44, 3334
Tenderizer: XID
Saws: 4436 Modified SS,
44 Modified SS

Automatic Feed Grinder: AFC-56
S/S Conveyor: 210
Automatic Feed Mixer-Grinder:
AFMC-56 AFMC-48
Dual Loading Stuffing Horn:
48-52-56
Keeper Case Dual Loading Horns:
48-42-56-A, 48-52-56AS

Multiple Blade Chunk Sausage
Cutter: 1000
Meat Choppers: 342, 812, 822,
1556, 6642, 7512-48-52
Automatic Loin Gutter: 44-680
Scraper Attachment (for all
models of Biro's Power
Cutters): MC
Stew Meat Cutter w/Transparent
Hopper: PRO-10

"Blonco" End Discharge Mixer:
200ED, 5000ED
"Blonco" High-Speed Knife
Crinder: 150, 170, 200

BLOOMER-FISKE INC.
CHICAGO, ILLINOIS
Calv. Smokehouse Truck: 1965,
1971
S/S Smokehouse Tree: 1967
Calv. Smokehouse Tree: 1968
Paunch Truck: 1158SG, 1159S

C. S. BLAKESLEE & COMPANY
CHICAGO, ILLINOIS
Vertical Mixer (w/Chrome
Beaters): CC-...D.

BLAW-KNOX FOOD & CHEMICAL
EQUIPMENT, BUFFALO, NEW YORK
Screw Conveyor: SCR-...SS-...
SCS-...SS-...
S/S Sanitary Drum Dryer:
SSADD-....

C. S. BLOODCETT COMPANY
BURLINGTON, VERMONT
Ovens: FA-100, FA-102, CZL-10,
CZL-20, EF-111, EF-112,
EZE-1, EZE-2

S. BLONDIE M. & COMPANY
OAKLAND, CALIFORNIA
Mixers: 1,000-10,000 LBS., 150,
250, 400, 700

"Blonco" Continuous Feed
Crinder: Type 1, Type 111
Ham Tumbler: 700, 1200, 2500
"Blonco" S/S Screw Conveyor:
678.

"Blonco" Guillotine Decanner:
DBA

Hi-Dumper: 168
Picklejector: SSP-2614
Twine Linker: RS-
S/S Luncheon Meat Slicer: 2000

B&J SHEET METAL, INC.
TELFORD, PENNSYLVANIA
Tables: 1131S thru 1138S,
1141SC, 1145S thru 1147S,
1145SC thru 1147SC,

"Blonco" End Discharge Mixer:
200ED, 5000ED
"Blonco" High-Speed Knife
Crinder: 150, 170, 200

BLOSSOM INDUSTRIES, INC.
CLEVELAND, OHIO
S/S Pump, RM-..., RO-...
RO-...

BLUE CHANNEL CORPORATION
PORT ROYAL, SOUTH CAROLINA
Deboner: Harris

PHILLIP BOCK COMPANY, INC.
HAWTHORNE, CALIFORNIA
Filling Machine

BOCK LAUNDRY MACHINE CO.
TOLEDO, OHIO
Bock Centrifuge: FP-...-A

W. Y. BOGLE CORPORATION
WEST HARTFORD, CONNECTICUT
Belts (FOOD CONTACT)
2, 3, 4, 5 Ply White Nitrile-
Heavy: FP-1
2, 3, 4 Ply Black Nitrile-
Heavy: FP-2
3, 5 Ply White Nitrile-
Standard: FP-3
2, 3 Ply White Dacron
Nitrile: FP-8
2, 3 Ply White Dacron Butyl:
FP-10
2, 3, 4 Ply White Teflon
Nitrile: FP-13
2, 3 Ply White-Skincoat:
FP-14
2, 3 Ply Dacron/PVC: FP-15

"Leonard" Poultry Deboner: C

"Alpina" Continuous Stuffer:
1010
"Blonco Risco" Stuffer: BR-....

<u>BOLDT INDUSTRIES, INC.</u> <u>DES MOINES, IOWA</u> Surge Hopper: SH-..... Conveyors: EC-..... Tables: RT1-....., RT2-..... Injector: FGM-..... Vacuum Blender: BB(V)-..... Blender BB-..... Screw Conveyor: SC-....., FC-.....	<u>BORDEN CHEMICAL COMPANY</u> <u>NORTH ANDOVER, MASSACHUSETTS</u> Carcass & Primal Cut Wrappers: CW, PCW, SW	<u>THE BRECHTEEN CO.</u> <u>MT. CLEMENS, MICHIGAN</u> Sausage Looping Bucket: 001 Sausage Looping Bucket Assembly: 002
<u>ROBERT BOSCH PACKAGING CORP.</u> <u>PISCATAWAY, NEW JERSEY</u> Packaging Machine: MU with an acceptable filling device, "Aluseal" Fill and Seal Machine: 740B	<u>ROBERT BOSCH PACKAGING CORP.</u> <u>PISCATAWAY, NEW JERSEY</u> Packaging Machine: MU with an acceptable filling device, "Aluseal" Fill and Seal Machine: 740B	<u>BRECON KNITTING MILLS, INC.</u> <u>TALLADEGA, ALABAMA</u> "Brecon" Stockinette Machine: 711
<u>Meat Sampling Drill:</u> 1005	<u>Flat Pouch Form, Fill, and Seal</u> <u>Machine:</u> BML	<u>BREDDO FOOD PRODUCTS CORP.</u> <u>KANSAS CITY, KANSAS</u> "Lirkifier" Mixer: LDD- LDDR-..., LDDW-..., LDDRW-...
<u>BONCOR, INC.</u> <u>WESTFIELD, NEW JERSEY</u> Meat Massager: CM- Hydraulic Lifter Dumper: HLD-35 Mixing Vat 1800E Vacuum Tumbler: PM-...., 1	<u>BOYD CORPORATION</u> <u>ELMHURST, ILLINOIS</u> Incline Conveyor: 104-2000-S, 104-2000-J	<u>BRIDGE MACHINE COMPANY</u> <u>PALMYRA, NEW JERSEY</u> Meatball Former: Titan 4, 4D, 5 5D, 1D
<u>BONNER & BARNEWALL</u> <u>NORWOOD, NEW JERSEY</u> Belts (Packaged Product Only): Pebbletop 2 ply, 3 ply, Dacron Pebbletop 2 ply Belts (Food Contact): White Hycar COS 2 ply, 3 ply, 4 ply, 5 ply Black Hycar COS 2 ply, 3 ply. 4 ply, 5 ply Light Duty White Hycar COS 3 ply, 5 ply Dacron-Teflon 2 ply, 3 ply Dacron-Hycar 2 ply, 3 ply Dacron-Butyl 2 ply, 3 ply	<u>104-1000</u> Conveyor w/Air Gates: 104-8000A S/S Wire Belt Conveyor: 104-3000 Roller Bed Conveyor: 104-2000-2S Skoring Machine: 105-115 Special Feed Conveyor: 107-30032 Conveyor: 104-4000	<u>Food Molder:</u> Custom 150, Custom 150HD, Crown 240, Crown 240HD, Imperial 480, Dumper: "Lift-Loader" Conveyor Cuber: 6, 12, 18, 24, 28, 36 Imperial 480HD, Compac 100, Compac 100HD Spray Tenderizer Scorer SIS-24, Cross Tenderizer: CS-12 Conveyor Cuber: 30 "Accupac" Food Shaper: 3AP, 4ACCS, DA
<u>BONNOI COMPANY</u> <u>KENT, OHIO</u> Cooking Extruder: 2 1/4	<u>BOYENGA & COMPANY</u> <u>AMARILLO, TEXAS</u> Edible Surge Bin: ESB-1 Level Control Tank: EPSLC-1	<u>BRIDGESTONE TIRE COMPANY, LTD.</u> <u>TOKYO, JAPAN</u> Belt (Food Contact): Dura-Sani
<u>JOHN BOOS AND COMPANY</u> <u>EFFINGHAM, ILLINOIS</u> Cutting Board: POLY-1000, POLY-2000, BO-CO Rubber Tables: 70, KS, M, GMT, S-14, S-16, TC, TS	<u>MICHAEL R. BOYER</u> <u>BRIGHTON, MICHIGAN</u> Ham Slicer: 618	<u>BRITTON MANUFACTURING</u> <u>COLLEGE STATION, TEXAS</u> Electric Stimulator 350, Koch-Britton 250
<u>BRAN & LUBBE, INC.</u> <u>EVANSTON, ILLINOIS</u> Sanitary Pump: S-293	<u>BQP INDUSTRIES, INC.</u> <u>DENVER, COLORADO</u> Plastic Tote Boxes, w/Lids: No., NS., S0.,	<u>BROASTER COMPANY</u> <u>ROCKTON, ILLINOIS</u> Marin-Aider: 607-B Dust-Rite: 606 Retrof Separator: Polypropylene

Manufacturer or Distributor and Type and/or Model

THE BROASTER COMPANY
BFLOTT, WISCONSIN
Deep Fat Fryers: 1400E, 1400C,
1800E, 1800G

BROOKLYN HEIGHTS MACHINE CORP.
CARTHAGE, MISSOURI
Conveyors: FC-7-3690 & FC-7-36,
FC-7-3013, FC-7-3010,
FG-9-3017, FC-9-3018,
FG-9-306, FG-7-3090R,
FG-7-3090L,
Packing Table: FC-PT-369,
FG-PT-309, FG-PT-149

Flour Reclaiming System: 2274

BROOKS & PERKINS, INC.
LIVONIA, MICHIGAN
Tote Box: R1301W, R1305W,
R1307W, R1310W, R1315W,
R1319W, R1323G, R1323W,
R1324C

Tote Box Lid: R1311W, R1316W,
R1320W, R1326C

Storage & Shipping Drums:
R1212G, R1212W, R1225G,
R1225W, R1232G, R1232W,
R1245C, R1245W, R1250G,
R1250W, R1255G, R1255W,
R1231G, R1249C

Drum Lids: R1213G, R1213W,
R1226G, R1226W, R1256G,
R1256W, R1251W, R1251G

Bulk Containers: R1121GP,
R1123CP, R1119G, R1119B

Bulk Container Lid: R1122W,
R1124G, R1120G

ARTHUR S. BROWN MFG. CO.
TILTON, NEW HAMPSHIRE
Belts (Food Contact)
White (Cotton Carcass): L-415
White (Dacron-Cotton
Carcass): L-434 (Edges
sealed with acceptable
compound.)

WILLIAM BROWN COMPANY, INC.
PHILADELPHIA, PENNSYLVANIA
Bone Chip Remover: 1167

BRUENDLER, A.C.
BUTTIKON, SWITZERLAND
"Conti-Cut" Cutter Mixer CVL/2
"Turbo-Cut" Emulsifier
VL-C10-101-1

BUCKET ELEVATOR COMPANY
CHAITHAM, NEW JERSEY
Corra-trough Belting: DA-1
Bucket Elevator (For Dry Prod-
uct On Y): V-4

BUDD CO. POLYCHEM DIVISION
PHOENIXVILLE, PENNSYLVANIA
Rigid Plastic Belting (Packaged
Product Only): SC-...
Rigid Plastic Belt "Mod-U-Flex":
35 (Packaged Product Only)
Rigid Plastic Belt "Mod-U-Crid":
36 (Food Contact)
Snap-on Rigid Plastic Belt:
...SC..., ...SC..., ...NSC...,
...NSC..., ...RC...,
...RC..., ...RCT...,
...RCT....

BUFFALO WEAVING AND BELTING CO.
BUFFALO, NEW YORK
Belts (Food Contact)
Golden Bison: S2W, S3W, S4W
Saniveyor: P-90, P-135, P-260,
P-390

White Nitrile/Vinyl Polyveyor:
D84W
Black Nitrile/Vinyl Polyveyor:
D84B
Teflon Polyveyor White: D84W-
Teflon
Servall White: C826W
Servall Black: C826B
Belts (Fully Packaged Product):
Golden Bison-Incline: LC3W

ROBERT F. BULLOCK, INC.
CONYERS, GEORGIA
Pork Skin Pellet Popper: 1200
Pellet Feed Hopper: 80
Cooking Oil Holding Tank: 80
Heat Exchanger: 4

B. H. BUNN COMPANY
ALSIP, ILLINOIS
Packaging Machine
Meat Tyer: M-10

BURFORD CORP.
DALLAS, TEXAS
Vertical Bag Tyer: WB2L, VB2R

BURRELL BELTING COMPANY
SKOKIE, ILLINOIS
Belts (Food Contact): WB152F,
WB153F, WB154F, Hygene 3,
Hygene 5, WB152C, WB153C,
WB154C, CB153C, BB153C,
DS152C, DS153C, DS1521C,
WB153TC, White Hycar
WB152F-A, WB153F-A, WB154-A,
WB152C-A, WB153C-A, DS152C-A,
DS153-A, Hygene-3A, Hygene-5A,
Green Hycar CB153C-A, Tan
Koroseal 2 ply, 3 ply, white
Koroseal 3 ply,
Smooth Polycoo! Tan
Smooth Super Polycoo! Green
White Polytek: DS92C, DS92TC,
DS93C, DS93RC, DS92TC,
DS931C, P50C, P80C, SP93C

BUTCHER'S FRIEND PRODUCTS
DES MOINES, IA
Sausage Linker: 2001

B&W METALS COMPANY, Inc.
FAIRFIELD, OHIO
Meat Ball Cut-Off Machine:
MB-1-22

<u>C</u>	
<u>CADILLAC PLASTIC & CHEMICAL</u> <u>BOSTON, MASSACHUSETTS</u>	Horn Boning Conveyor: HBC-110 Boning Conveyor: HBC-100 Giblet Pump Diaphragm: DGP-400 Giblet Elevator: GE-200 Packing Bin: PB-200 Stationary Table: ST-100 Giblet Pump: 001 KFC Cut-up Saw: CS-100 Eviscerating Shacklers: CSE-1, CSE-2, CSE-2-A Picking Shackles: CSP-4, CSP-4-A, CSP-4-B Picking Shackle, Combination Turkey: CSP-5 Gizzard Tumbler Washer: GW-700 Giblet Pump Air Operated: AGP-300
<u>H. N. CAINMAN ASSOCIATION, INC.</u> <u>QUEENS, NEW YORK</u> Solar Cooking Oven	CARBONIC INDUSTRIES CORP. ATLANTA, GEORGIA Supplementary Ice Maker: WC-...-... CO2 Snow Hood: SH6-C1..., SH6A-C1....
<u>CALLAHAN AMS MACHINE COMPANY</u> DIV. OF VERMONT MARBLE CO. PROCTOR, VERMONT	CARDINAL SCALE MFG. COMPANY WEBB CITY, MISSOURI Scales (w/ S/S Platform and a suitable stand): 2100 S/S, 2200 S/S S/S Scales: EF-...-...S
<u>CAMBRIDGE WIRE CLOTH COMPANY</u> CAMBRIDGE, MARYLAND	THE CARDWELL MACHINE CO. RICHMOND, VIRGINIA Vib-O-Vey Conveyor: VC-1472-1
S/S Belt (Food Contact): Sani-Grid, 2688	J. A. CARRIER CORPORATION BURLINGTON, MASSACHUSETTS Filler Machine
<u>CAMBRO, INC.</u> HUNTINGTON BEACH, CALIFORNIA	CASA HERRERA, INC. LOS ANGELES, CALIFORNIA
Containers: DAW08050, CYCOLACAH-100F	Masa Extruder: C500-100 Corn Washer: C20100 Corn Grinder: C40100 Tortilla Oven: C70100 Cooling Conveyor: CC800000 Double Flour Tortilla Head: DFTH-60000 Tamales Extruder: XTC 500100 Double Flour Tortilla Elevator:
<u>CANRAD-HANOVER, INC.</u> NEWARK, NEW JERSEY	CANTRELL SALES COMPANY GAINEVILLE, GEORGIA Poultry Killer: RW-1 Drain Conveyor: DC-100- Poultry Chiller-Windmill Unloader: WV-100- Cut-up Conveyor: CC-100 Belt Conveyors: TC-100-... CC-100-... DD-100-... Poultry Inspection Manual".
<u>CUTTING BOARDS: W/ PETROPHONE</u> IB - 733, Plexiglas G Unshrunken	CASHIN SYSTEMS CORP. WILLISTON PARK, NEW YORK Chitterling Chilling & Finishing Machine: C-3000C Checkweigher: 310 Bacon Weigher: 1027 Cardboard Dispenser: 1026 Takeaway Conveyor: 312 Weigh While Convey System: 1132 Heart Slasher Washer and Chiller Chitterling Cleaning Machine: 44 Stomach Cleaning Machine: 88 Heart Slasher & Washer: C-200 H Combination Deslimmer, Scalder, Chiller: C-100S S/S Inclined Conveyor: B-100 Slicer: PEC Series 1, PE Series 2, PEC Series 3 Hold-Down Assembly for Slicers, 3508 Slicer: CCS-1
<u>HORN BONING CONVEYOR: HBC-110</u>	CENTENNIAL MACHINE CO. GAINEVILLE, GEORGIA Neck Skin Cutter: N-C921 (if used prior to inspecting station, surfaces contacting carcasses must be sanitized between each use with 180° F. water or water or solution of 20 ppm residual chlorine at point of use.)
<u>BONING CONVEYOR: HBC-100</u>	Automatic Neck Breaker: 401, 7615 (if used prior to inspection station, surfaces contacting carcasses must be sanitized between each use with 180° F. water or solution of 20 ppm residual chlorine at point of use.)
<u>GIBLET PUMP DIAPHRAGM: DGP-400</u>	Automatic Oil Sac Cutter: N-C921 (if used prior to inspection station, surfaces contacting carcasses must be sanitized between each use with 180° F. water or solution of 20 ppm residual chlorine at point of use.)
<u>GIBLET ELEVATOR: GE-200</u>	
<u>PACKING BIN: PB-200</u>	
<u>STATIONARY TABLE: ST-100</u>	
<u>GIBLET PUMP: 001</u>	
<u>KFC CUT-UP SAW: CS-100</u>	
<u>EVISCIERATING SHACKLERS: CSE-1,</u> <u>CSE-2, CSE-2-A</u>	
<u>PICKING SHACKLES: CSP-4, CSP-4-A,</u> <u>CSP-4-B</u>	
<u>PICKING SHACKLE, COMBINATION</u>	
<u>TURKEY: CSP-5</u>	
<u>GIZZARD TUMBLER WASHER: GW-700</u>	
<u>GIBBET PUMP AIR OPERATED: AGP-300</u>	
<u>CARBONIC INDUSTRIES CORP.</u> <u>ATLANTA, GEORGIA</u>	
<u>SUPPLEMENTARY ICE MAKER:</u> <u>WC-...-...</u>	
<u>CO2 SNOW HOOD: SH6-C1...,</u> <u>SH6A-C1....</u>	
<u>CARDINAL SCALE MFG. COMPANY</u> <u>WEBB CITY, MISSOURI</u>	
<u>SCALES (W/ S/S PLATFORM AND A</u> <u>SUITABLE STAND): 2100 S/S,</u> <u>2200 S/S</u>	
<u>S/S SCALES: EF-...-...S</u>	
<u>THE CARDWELL MACHINE CO.</u> <u>RICHMOND, VIRGINIA</u>	
<u>VIB-O-VEY CONVEYOR: VC-1472-1</u>	
<u>J. A. CARRIER CORPORATION</u> <u>BURLINGTON, MASSACHUSETTS</u>	
<u>Filler Machine</u>	
<u>CASA HERRERA, INC.</u> <u>LOS ANGELES, CALIFORNIA</u>	
<u>MASA EXTRUDER: C500-100</u>	
<u>CORN WASHER: C20100</u>	
<u>CORN GRINDER: C40100</u>	
<u>TORTILLA OVEN: C70100</u>	
<u>COOLING CONVEYOR: CC800000</u>	
<u>DOUBLE FLOUR TORTILLA HEAD:</u> <u>DFTH-60000</u>	
<u>TAMALES EXTRUDER: XTC 500100</u>	
<u>DOUBLE FLOUR TORTILLA ELEVATOR:</u>	

Manufacturer or Distributor and Type and/or Model

Opening Cut Machine: 301A (If used prior to inspection station, surfaces contacting carcasses must be sanitized between each use with 130° F. water or solution of 20 ppm. residual chlorine at point of use.)
 Poultry Killer: 205
 Poultry Line Divider: 31, 32
 Giblet Pump: 40
 Poultry Shackle: 1000
 Poultry Picker: 7601
 Automatic Poultry Killer: 7660
 Automatic Gizzard Machine: 720M
 Automatic Bird Unloader: 7650
 Chicken Scaider: 7620
 Belt Conveyor: 7630
 Roller Drain Conveyor: 7640
 Hock Cutter: 1600
 Whole Bird Chiller: 7670
 Chiller Unloader, Windmill Type: 7670A
 Mechanical Lung Remover: MLR
 Tumbler Washer: 7641
 Automatic Poultry Eviscerator: 7684 (Manual positioning of viscera for inspection necessary. Surfaces of machine contacting carcasses must be sanitized between each use with 180° F. water or 20 ppm residual chlorine at point of use.)
 Solenoid Activated Hand Wash Valve: 7685
 Automatic Head Cutter: 7610
 Head and Wing Scalder: 7624-A
 Giblet Wrap Machine: 7690
 Poultry Cut-Up Shackle: 01
 Neck Conveyor: 7697
 Giblet Pump: 41
 Poultry Parts Skinner: 720
 M-P-S

CENTRAL MARKETING, INC.
LAKWOOD, COLORADO
 Wiener Grill Scoring Machine:
 GM-3

CENTRICO, INC.
 "Westville" NEW JERSEY
 "Westville" Separator:
 SA-...-36-...-
 SA-...-177

CENTURY 21 MERCURY CORP.
ENGLEWOOD, COLORADO

Vent Cutter: Century 21

CERVIN ELECTRIC COMPANY
MINNEAPOLIS, MINNESOTA

Poultry Stunner:
 Stun-O-Matic
 Vent Cutter: VC

CESCO MAGNETICS

SANTA ROSA, CALIFORNIA

S/S Magnetic Traps: 103, 104,
 120

S/S Magnetic Sausage Traps:
 190SS, 195SS, 196SS
 S/S High Pressure Magnetic Trap: 150SS

S/S Magnetic Plate: "Sanitary"

C. E. INVALCO
 TULSA, OKLAHOMA

Flowmeter: WS5-...-
 Sanitary Level Probes: D Series,
 B-01-7

Activated Hand Wash
 Valve: 7685
 Automatic Head Cutter: 7610
 Head and Wing Scalder: 7624-A
 Giblet Wrap Machine: 7690
 Poultry Cut-Up Shackle: 01
 Neck Conveyor: 7697
 Giblet Pump: 41
 Poultry Parts Skinner: 720

M-P-S

Hog Neck Washer: NW-1000
 S/S Smokehouse Trees: Single Post 1, Double Post 2
 Picnic Scrubber: PS-750,
 PS-1000
 Hog Carcass Washer: HCW-1000
 Hock & Front Shank Washer:
 HFSW-100
 Foot Scrubber: FS-1000
 Beef Foot Washer: BFW-1000
 (Back up person required for inspection of finished feet)
 Tripe Washer: TW-1000
 Hog Neck Wash & Picnic Scrubber: NWPS-1000
 Lamb Carcass Washer: SW-2000
 Brush Type Hog Polisher BT-865
 Hog Carcass Washer: HCW-2000
 Consisting of: Hog Carcass Washer: HCW-1000, Hock/ front
 Shank Washer: HFSW-1000
 Beef Carcass Washer: BW-3000
 Neck Wash/Picnic Scrubber:
 NWPS-1000

CHALLENGE-COOK BROTHERS, INC.
INDUSTRY, CALIFORNIA
 Vacuum Meat Tumbler: MP-10
CHAMPION MACHINERY COMPANY
JOLIET, ILLINOIS
 Duo-Flex Mixers: 200DA, 300DA

JOHN CHATILLON & SONS
 NEW YORK
 Hanging Scale: .28ASDD-PL,
 24ASDD-PL

Bench Platform Scale:
 BP- -PL- -T-SS, BP- - - -T-SC,
 BP- -PL- -DT-SS,
 BP- -PL- -DI-SC, all w/Stand
 Model BPMS
 S/S Table Top Scales:
 "Favorite"

CHEMETRON CARBON DIOXIDE
DIVISION OF CHEMETRON CORP.
 CHICAGO, ILLINOIS
 CO2 Snow Hoods: 2164, 6164E,

D-1-37-0524-61, J-100, J-200
JH-100, JH-200, JH-200,
JS-100R
CO₂ Pelletizer: D-47650
Ultra Freeze Tunnel:
1-55-0001-A, 1-55-0003
CO₂ Pelletizer: H-300-SS,
R-1000-2AL
Dry Ice Pelletizer: R-300-SS
Ultra Freeze Tunnel:
1-44-0003-..., 1-55-0001-A-
Cyclone Snow Separator Hood:
D-974-006

CHEMETRON FOOD EQUIPMENT
CHICAGO, ILLINOIS
(FORMERLY ALLBRIGHT-NELL CO.)
Continuous Frank System: 1400
Head Flush Cabinet: Rotary, 731
Bacon Slicer: 827, 827-S,
827-CS
Pickle Injector: 991-B, 991-H,
992-E, 992-F, 1191-B
Hog Viscera Inspection Table:
736, 17-A (Sanitized with
180° F. water.)
Stationary Small Stock Inspec-
tion Table: 588
Gambrel Cord Cutter: 594
Gambrel Push-Off: 1194
Bell Trimming Knife: 1192
Grinder: 766
Sausage Meterine Device: 1023
Lard Measuring Filler: 1077
Saw: 102
Hide Puller: 1141
Stomach Inspection Ring: 861

Hog Scalding Tub: 779
"Anco" Cold Cut Stackert: 834
"Anco" Cold Cut Slicer: 832-S,
832-MS, 1432
Fat Wash Box: 21
Hog Neck Washer: 786
Tripe Umbrella: 45
Shoulder Cutter: 560
Beef Viscera Table: 1059 (San-
itized with 180° F. water.)
Small Stock Viscera Table:
17/94/850 (Sanitized with
180° F. water.)
Bacon Packing System: 828
Hog Cutting Conveyor: 842
Bell Roller: 87
Sausage Table: 277
Paunch Tables: 981, 982
Side Splitter Table &
Pedestal: 797
Hog Head Conveyor: 851
Slicer: 827-C, 827-F
Cattle Jaw Puller: 480
Hog & Sheep Head Splitter: 562
Cattle Dehorner: 980
"Pneu-Draulic" Head Splitter:
1092
Hog Jaw Puller: 22
Pickle Injector (Bone-In): 1096
Hog Stomach Skinner: 860
Heart Slasher: 1185
Continuous Vacuumizer: 1402-C
Bacon Forming Press: 111-S,
1111-AS, 1211
Hog Deairing Machine: 904,
905, 906
Rotary Meat Cutter: 635-A
Offal Washer: 971
Perforated Top S/S Tables:
1273 & 1274
S/S Top Tables: 1264, 1271 &
1272
S/S Tables (Portable): 1275
Tables: 844-D, 728-A, 728-B,
1271-A, 1271-B, 1267, 1273,
1265

Screw Conveyors: 1081E
S/S Smokehouse Tree: 422-S
Sheep Pellet Puller: 1187

S/S Vat: 1208
Hog Break-Up Table: 842-A
Bell Roller: 513
Stationary Boning Table: 751-A
Fat Hopper w/Auger: 1295
Hog Washer: 34
Boning Table: 844-E, 844-F
Conveyor: 1278, 1428, 1279,
1283
Take-away Conveyor: 1433
"Spermatrac" Mechanical
Deboner: ANCO 1600
Paper Dispenser: 1427
Hog Head Workup Table: 1266
Hog Polisher: 774
Jowl Roller: 845
Lard Coo'l Roll: 210-S
Hog Stomach Table: 735
Gambrelling Table: 12
S/S Trimming Conveyor: 844A
S/S Auger Conveyor: 1282
S/S Chill Tank: 1221
Galvanized Chill Tank: 1222
"ANCO" 3-Track Take Away
Conveyor: 1227
Bacon Pickle Injector: 1292-B,
1391-B.
S/S Edible Cooker: 1500

CHEMETRON PROCESS EQUIPMENT, INC.
LOUISVILLE, KENTUCKY
Formerly Meat Packers Equipment
Ham Mold Unloader (Dual): 121
Ham Mold Unloader (Single):
120
Ham Former: 404, 408, 413, 414
Stuffer (Speed-King): 103
Rail Hoist (MEPACO): 510
"MEPACO" Formulating Scale
Conveyor: 184-A
Loaf Mold: 801-P-L, 811-S-L
Ham Mold: 813-SH
Loaf Pan: 877
Loaf Truck: 218
Mixer-Blender: 170
(standard and vacuum)
Conveyor (Screw Type):
185, 185-TA
Loader (Screw Type): 105,

413, 415
 Stuffer (MEPACO): 117
 S/S Screw Conveyor: 173,
 185-1, 185-11, 185-12
 S/S Slat Conveyor: 175
 Dual Mold Stuffer: 108-A
 Stockinetter (MEPACO): 102
 Boning Conveyor (MEPACO): 181
 Belt Conveyor (MEPACO): 211-A
 Dumper: 519
 Mold Cover Press: 114, 112,
 116, 126
 Rotating Trays: 201, 238
 S/S Landing Table: 130
 Forming and Stuffing Machine:
 106
 Lift Dumper: 523
 Loaf Mold Filler: 560
 Tripe Washer S.S. 436
 Sausage Meat Truck: 250
 Ham Soaking Truck: 270
 Ham and Bacon Wrapping Table:
 135
 Wrapping Table: 136
 Utility Table: 142
 Sausage Stuffing Table: 150
 Stuffing Table (Streamlined):
 151
 Stuffing Table (Conventional):
 152
 Pumping Table: 160
 Boning Table w/Cutting Boards:
 155
 S/S Surge Hopper: 526
 S/S Formulating Table: 179-T
 Dual Loading Forming and
 Stuffing Machine: 107
 Self Feeding Grinder Hopper:
 525
 Surge Hopper: 524
 S/S Spice Mixer: 552
 Rotary Ham and Bacon Washer:
 189
 Mold Cover: 807-SL-P, 807-DL-P,
 813-SH-P, 813-DH-P

CHEMFAB MATERIALS TECHNOLOGIES DIVISION
 NORTH BENNINGTON, VERMONT
 Food Contact Belts: Series
 400 TCGF: 10, 14, Series
 100 TCGF: 3, 5, 6, 10, 11,
 14, 5 Flex, and 10 Conductive,
 Series 300 TCGF: 3, 5,
 Series 200 TCGF: 3, 5, 6, 10,
 14, Series TCGF: 2735, 6530,
 8323, Series 100TCK: 5, 6,
 8, 10
 Packaged Product: series TCGF:
 8430, 8915, 9013, Series TCK:
 1589, 1590

CHEMPRENE INC., DIV. RICHARDSON CO., BEACON, NEW YORK
 Belts (Food Contact)

(Cotton Carcass Belts have
 edges sealed with approved
 sealant): SURFACE CODE
 Nitrile (NBR) White: 2, 3, 4,
 4A, 9, 14, 15, 16, 17, 18,
 19, 21, 24, 25, 28, 31, 33,
 34, 35, 36, 38, 42, 45, 47,
 48, 19, 50, 51, 52, 54, 68,
 69, CW90CBS, CW90CBS,
 Belts (Food Contact): CW-120-COS, CW-120-CBS
 Nitrite (NBR) Black: SAME AS
 ABOVE
 Nitrite (NBR) Green: SAME AS
 ABOVE
 PVC White: SAME AS ABOVE
 PVC Black: SAME AS ABOVE
 PVC Tan: SAME AS ABOVE
 PVC Green: SAME AS ABOVE
 Belts Food Contact White:
 7601(4)(14-0) TP, 7602(4)
 (14-0) 01SIP

PVC Blue: SAME AS ABOVE
 PVC Brown: SAME AS ABOVE
 PVC/NBR White: SAME AS ABOVE
 PVC/NBR Black: SAME AS ABOVE
 PVC/NBR Tan: SAME AS ABOVE
 PVC/NBR Green: SAME AS ABOVE
 PVC/NBR Blue: SAME AS ABOVE
 PVC/NBR Brown: SAME AS ABOVE

Neoprene (CR) Baldwin-Tan:
 SAME AS ABOVE
 Neoprene (CR) Tan: SAME AS
 ABOVE
 Neoprene (CR) Brown:
 SAME AS ABOVE
 Butyl (IIR) White: SAME AS
 ABOVE
 Polyester Green Cover/White
 Carcass: SAME AS ABOVE
 2, 3 PLY White (NBR) Nitrile
 W/molded Rib Cleats: 68, 69
 PVC White: 7602 (79) (3-1).032 TP,
 7602 (79) (33).032 TP
 Belts (Fully Packaged Product):
 1, 5, 7, 8, 10, 11, 12, 13,
 20, 26, 27, 29, 37, 46, 53,
 57A, 59, 60, & 62, CW90N,
 CW-120-N

CEDAR RAPIDS, IOWA
 Thermulator (Heat Exchanger):
 624-L, 624-S, 648-L, 648-S,
 648-DE, 672-L, 672-S, 672-DE
 Super Thermulator - Swept
 Surface Heat Exchanger:
 624-DE

Flexflo Pumps: O-F, OH-F,
 Aro-Vac Flavorizer: AVAS-SH2,
 AVBS-SH2, AVA, AVB, AVC,
 NO-BAC MODELS B, C, D&E

Air Operated Valves: Series 61,
 62 & 68
 Air Operated Aseptic Valves:
 Series 91, 92 & 98 (with 1,
 Q or threaded ferrules)
 Plate Heat Exchanger: EWMS, EI,
 EIS, ES, EUS, SXI & SXLAS
 Agitator, Longsweep: 1
 Agitator, Paddle: 2
 Agitator: 3, 4
 Homogenizers (Standard
 Sanitary): Steller Series-...
 SS-....-VBR
 SS-....-TGR
 Homogenizers (Asceptic): No Bac
 Steller Series-...

CINCINNATI BUTCHERS SUPPLY	
CINCINNATI, OHIO	
Hog Viscera Inspection Table:	
79	
No Bac SS-....VBR	Pan Sterilizer: 142
No Bac SS-....SGR	Hog Polisher: 77-A
No Bac SS-....TGR	Hog Inspection Tables: 81 & 81A
igh Pressure Pumps (Standard	Head Flush Cabinet: 138
Sanitary): S3 Series-....	Hog Head Work-Up Table: 137
S3 Series-....-VBR	Fat Wash Box: 85
S3 Series-....-SGR	Permeator: 246
S3 Series-....-TGR	Scalding Tubs: 24, 25, 30, 131
SP2, SP3, SSP, SFP	Snout Puller: 95-US
igh Pressure Pumps (Asseptic):	Head Flush Booth: 5006-US
No Bac S3 Series-....	Heart Slasher & Washer: 1000-US
No Bac SS-....VBR	Hog Head Splitter: 126-US,
No Bac S3 SS-....SGR	127-US
No Bac S3 SS-....TGR	Beef Viscera Conveyor Inspection Table: 376-US
No Bac HD6 Series 400	Grinder: Regular and Super-Feed, 525-US
No Bac HD6 SS-....VBR	"Boss" Rotary Meat Cutter: 470-U
No Bac HD6 SS-....SGR	"Boss" V-Type Scalder: 413-U
No Bac HD6 SS-....SGR	Hog Cutting Table: 161
ermomixer With Agitator	Pluck Trim Table: 475
Dual 15	Meat Tree (8 Hook): 5-U
processing Vat: PV-50, PV-100	Mixer: 468V-US
scraper Agitator: 6	Continuous Stuffer: 564-D
utterfly Valve: 100-BV	S/S Receiver: 710-U
ridge and Cover Cone Bottom:	Cattle Hoof Scalder: M-405-U
FPCB	Hide Remover: 5023-U, 5023-AU
ridge and Cover Flat Bottom:	Trimming Table: 176-U
EPB, WPB	Tripe Inspection Rack: 444-U
ome Top Flat Bottom:	Cattle, Calf Head Flush Cabinet: 416A-U
WPD, Sp	Automatic Hog Cut-down: 159-U
ome Top Cone Bottom:	Belly Roller: 167A-U
SPC	Lazy Susan (Motorized): 5052-U
lexflo Pumps: 4AE-F, 4AEB-F,	Power Toe Puller: 78-U
4AI-F, 4AIW-F, 4AD-F, 4BE-F,	Umbrella Tripe Washer: 394-U
4BEB-F, 4BI-F, 4B1W-F, 4BD-F,	Head Stand, S/S Head Holder: 418-U
4CE-F, 4CEB-F, 4CI-F, 4C1W-F,	Offal Rack w/Drip Pan: 440-U
4CD-F, 4AHF-F, 4AHEB-F,	Stationary Viscera Inspection Table: 107-U
4AH-F, 4AH1W-F, 4AHD-F,	Hog & Cattle Head Holder: 5032-U
4BHE-F, 4BPEB-F, 4B1EB-F,	
4BH1-F, 4BH1W-F, 4BHD-F,	
4CH1-F, 4CHD-F, 4APF-F,	
4APEB-F, 4API-F, 4AP1W-F,	
4APDF-F, 4BPE-F, 4BP1-F,	
4BP1W-F, 4BPD-F, 4CPF-F,	
4CPEB-F, 4CP1-F, 4CP1W-F	
CHUBCO OAKLAND, CALIFORNIA	
Superflo Convection Oven: L-MP	

Manufacturer or Distributor and Type and/or Model

"Boss" Excoriator, Stationary: 435-U	<u>CLEARR CORPORATION</u> <u>MINNEAPOLIS, MINNESOTA</u>	N-23, Corbovin NBR
"Boss" Excoriator, Movable: 436-U	Lugger Buggy: ESU/LB	
"Boss" Head Cheese Cutter: 5H1-S-U	<u>CLERMONT MACHINE COMPANY</u> <u>BROOKLYN, NEW YORK</u>	
Batch Type Hog Dehairers: 35A, 115, 150	Sheet Former: VMP-ZA Dough Skin Processor: A, MA-4500-6A	Fried Pie Machine: T-28000-K Infeed Roller Closure Conveyor: LRC-12
Galvanized Sausage Cage: 482U, 483U, 547U	Dough Skin Transfer: A Dough Skin Filler: A Dough Skin Folder and Rolling: A	Turn Over Machine: T-28400 Piston Filler: PF-2 Rotary Filler: F-42 Rotary Pie Machine: RO-F-LA-E
Galvanized Ham and Bacon Smoke Trees: 1A-U, 1B-U, 3U, 4B-U, 6U	Cambrelling Table: 68, 69, 71	Dough Portioner: ED Single Head Filler: T-28050 Double Arm Dough Mixers: 180, 245, 360, 530
	<u>THE CLEVELAND RANCE CO.</u> <u>CLEVELAND, OHIO</u>	Dough Roller: DR-B Pizza Dough Roller: P-...R, P-...L
	Steam Cookers: .B., .C., .F., .G., .K., .M., .J... .	Spiral "Helix" Filler: CSF-376-...
	<u>CLEVELAND MIXER CORP.</u> <u>STREETSBORO, OHIO</u>	
	Mixers: S-A-., S-AD-..., S-FGBS, S-FCBM, S-FCB2M	
<u>CIRCLE DESIGN & MFG. CORP.</u> <u>SADDLE BROOK, NEW JERSEY</u>	Packaging Machine: 4-160Q Gravy Packett Machine: V-..H-.0	<u>COLMATIC CORPORATION</u> <u>LONG ISLAND CITY, NEW YORK</u> "Maxivac/Maxipak" Vacuum Packaging Machine: B-... Automatic Pickle Injector WS-... <u>CLOUDWOOD, ILLINOIS</u> Clip-Cutter: DK-200
		Clip-Cutter: IK-100 (To be used with acceptable stand) Clipping Machine: BR-6010 Clip-R-Ti Clipping Machine: BR-6010, BR-7010
<u>C & K MFG. & SALES COMPANY</u> <u>CLEVELAND, OHIO</u>	Stuffing Horn Cutting Boards: "Zip-Lite" 500 Cutting Table: 211630 Zip-Tyers: MTI-., MP7T-... Cutting Table: Z11-., ZBL-... Cutting Boards "Zip-Lite" Tan, Red	<u>C, L AND W EQUIPMENT CO.</u> <u>THOMPSON POULTRY, INC.</u> <u>TOLA, KANSAS</u> Plastic Kill Line Shackle (Natural Color): KL- Plastic Eviscerating Line Shackle: EV-1
<u>CLAMCO CORP.</u> <u>CLEVELAND, OHIO</u>	S/S Tables: 754-S1, 754-STP-14, 759-STP-15	<u>COMMERCIAL MANUFACTURING & SUPPLY</u> <u>CO., FRESNO, CALIFORNIA</u> Fat Frying Filters: 15944- F30A48AFB, 15950-F30A60AFB, 15941-FF36A72AFB
<u>J. L. CLARK MFG. COMPANY</u> <u>ROCKFORD, ILLINOIS</u>	Capping Machine: 1716	<u>COMMERCIAL FILTER CORP.</u> Filter: Fulfilo Dewatering Shaker: 1841 Oscillating Feeder Conveyor: 4651
<u>CLAWSON MACHINE CO.</u> <u>FLAGSTOWN, NEW JERSEY</u>	Dry Ice Granulators: D-1-AG	<u>CONAWAY PROCESSING EQUIPMENT</u> <u>COMPANY, SEAFORD, DELAWARE</u> Pinning and Dehairing Machine 105
<u>COBON PLASTIC CORPORATION</u> <u>NEWARK, NEW JERSEY</u>	Transparent Tubing: Corbin	

Manufacturer or Distributor and Type and/or Model

S/S Conveyors: 9001, 9002,
9003, 9004, 9005
Poultry Picking Machine:
LA-12-270
Chicken Scalders: CLA-12-110
Turkey Scalders: TLA-12-110
Chicken Neck Slitter: GLA-13-330
Turkey Neck Slitter: LA-13-330
Gizzard Processing Machine:
LA-13-390
Automatic Head Remover: LA-13-130
Killing Machine: LA-12-050

CONSOLIDATED PKG. MACHINERY
BUFFALO, NEW YORK
Capem Line Capper: G-2-f

CONTAINER CORP. OF AMERICA
CAROL STREAM, ILLINOIS
Volumetric Filler: 65
Horizontal Carton Machine:
HIC-CCA

CONTAINER CORPORATION OF AMERICA
COMPOSITE CAN DIVISION
ST. LOUIS, MISSOURI
Nitrogen Gas Flush System
CCAN-10-..

CONTAINER EQUIPMENT CORP.
CEDAR GROVE, NEW JERSEY
Carton Sealer: 3901HA
Semi-Automatic Cartoner: 40HA
Automatic Cartoner: 45HA, 50HA,
55HA

24-DS, 23DS, 220-VDS, 334-
CR-216VCM-., 306/372-S-1,
738-HCM-1, 312-S-1, 449-HCM,
590-HCM, 2004, 2003 RCM,
2006 RCM
Meat Filling Machine: 257-MFM-.
"CONOFRESH" Vacuum Packaging
Machine: 3000, 4000, 6000,
9,000
Can Clincher: 81-C, 5-C
Lift Tilt Bagger: 101
Paddle Packer: MPA (To be used
with product packed in water
or brine only)
Capping Machine: VFLJG, VGLJG

CONTINENTAL FLEXIBLE PACKAGING
LOMBARD, ILLINOIS
"Swissvac" Retortable Vacuum
Sealing Machine: DUO-...
Conveyor: 752
"Inter-Stack" Conveyor: 250

CONTROL PROCESS, INC.
WEST CHESTER, PENNSYLVANIA
Conveyor: 640
"Inter-Stack" Conveyor: 250

CONVEYORS & DUMPERS, INC.
PARK RIDGE, NEW JERSEY
Barrel Dumper: HD..C..G

COPOLYMER CORPORATION
TORRANCE, CALIFORNIA
Tank: Plastic

CORBETT ENTERPRISES, INC.
WEST HARTFORD, CONNECTICUT
Plastic Box: 48-B
Plastic Lid: 48-L

CONTHERM CORPORATION
NEWBURYPORT, MASSACHUSETTS
Heat Exchanger: Swept Surface
H-...-H-..., H-...-N-..;
H-...-S-..., H-...-F-..;
H-...-H-..., H-...-N-..;
H-...-S-..

Checkweigher Scale: SS-11-A

COUNTRY PLASTICS CORP.
FARMINGDALE, LONG ISLAND, NEW YORK
Curing Vat: Plastic

CONTINENTAL CAN COMPANY, INC.
CHICAGO, ILLINOIS
Closing Machine: 405 SVC, 405
SVC-1, 450-HCM, 402-VOC-
400 SVC, 728 SVC, 318 PDS,

COUPAX, S.A.
SELLLES-SUR-CHER, FRANCE
"Express" Tenderizer, Model
CE-2-100

C & R CUT-UP MACHINE COMPANY
CENTER, TEXAS
Poultry Cut-Up Machine
Turkey Back Stripper: B-3-T-1-2
Chicken Back Stripper: B-3-C-Z
Turkey Single Blade Cutter:
B-2-2
Poultry Cutter: N-1-2, 1B-5-2,
B7W-S-2

CREPACO, INC., ST. REGIS, C.P.
DIV., CHICAGO, ILLINOIS
Ice Builder
Poly Ties
(Air Operated) Valve: APC
Metering Head: GP
(Multi) Process Tank: Type PC
Rotary Pump: 640
Plate Heat Exchangers: W-2,
F-2, F-3, CXG Crescent, CXC
Crescent w/XC Plates, SC
Process Tank: 11276, 11278,
11288
APC Plug Valve: K-11R
Centrifugal Sanitary Pump:
CP-
Swept Surface Heat Exchanger:
BD, VT, HD
Continuous Deaerator Stuffer:
SD-...
Continuous Stuffer: S-....
Auger Feed Pump: AF
S/S Rotary Pumps: R Series,
U Series
S/S Tanks: OF, OC, OFA, OCA,
CF, CC, CFA, CCA
Holding Tank: FVJ/M
Sloped Bottom Tank: OVS-....
Conveyor: CFH12-24
Food Blender: FB.
Food Blender w/Auger: FBA.
Air Activated Sanitary Valves:
C P Zephyr

Manufacturer or Distributor and Type and/or Model

<u>Whipper/Chillers:</u> KAC-..., KMCP-... <u>Agitators:</u> 2, 3, 4, 5, 1, 6 Plate Heat Exchanger w/S.S. Plates: MS Crescent, MS Industrial Liquifer: CLV-..., CLV-H-... (Inside impeller and seal will be removed daily for cleaning and inspecting.)	<u>CUMMING POULTRY MACHINERY</u> <u>CUMMING GEORGIA</u> Poultry Killing Machine: 1400	<u>CUSTOM STAINLESS EQUIPMENT CO.</u> <u>SANTA ROSA, CALIFORNIA</u> Double Agitator Blender: CDB-...-W Screw Conveyor: CSC-...- S/S CO2 Blender Cover: C-362 Continuous Cooker: CCS-...-W Single Agitator Blender: CSB-...- Conveyor: CBC-...-.
<u>CRESCEENT METAL PRODUCTS</u> <u>CLEVELAND, OHIO</u> S/S Instamatic Oven: CJ035E, 4935/34, CX0-4935-. Welded Rack: 201-... Roll-in Oven Rack: CXR-4935, CXR-4935-DA	<u>CURWOOD, INC.</u> <u>NEW LONDON, WISCONSIN</u> Closing Machine: RV-35, RV-50, RV-220, RV-225, RV-C, RV, CG, 300 Wrapping Machine: "custom" RT-2000 In Feed Conveyor: 6-14BC, 6-14YBC Automatic Loader Conveyor: 6-14AL Flex-Vac Mark 10 Packaging Machine: MK-X- Flex-Vac Wheel Packaging Machine: 6-12-..., 6-16-..., 6-18-... Flex-Vac Flat Bed Packaging Machine: 6-14-..., 6-14Y-..., 6-14D..., FL-120, ..., F-180... Flex-Vac Packaging Machine: TP-... Flex-Vac Vacuum Packaging Machine: S-50 Flex-Vac High Speed Wheel Packaging Machine: 6-18HS... Flex-Vac Conveyor: TR-5 Flexible Packaging Machine: Pioneer	<u>C.V. I. CORPORATION</u> <u>HOUSTON, TEXAS</u> Liquid Air Freezing <u>C.V. P. SYSTEMS, INC.</u> <u>LOMBARD, ILLINOIS</u> Vacuum Packaging Machines: A-40, A-100, A-200
<u>CROWN CONTROLS CORP.</u> <u>NEW BRENNEN, OHIO</u> Vat Inverter: B		<u>D</u> <u>DAIRY CRAFT INC.</u> <u>ST. CLOUD, MINNESOTA</u> Holding Tank: w/Dome Top Mix-N-Blend Tank: w/Dome Top w/Flat Top
<u>C & S SALES COMPANY</u> <u>CINCINNATI, OHIO</u> S/S Lift-Top Table: PW1-AfC-79 Meat Wrapping Table: PW1-fP-25		<u>DAKE CORPORATION</u> <u>GRAND HAVEN, MICHIGAN</u> Trayvator: 54-... Transfer Pump: 58-030 Piston Filler 60-040
<u>CRYOCHEM ENG. & FABRICATION, INC.</u> <u>BAVERSTOWN, PENNSYLVANIA</u> Tube Heat Exchanger: 3776		<u>DAMROW BROS. COMPANY</u> <u>FOND du LAC, WISCONSIN</u> S/S Cooker: Steam Jacketed Screw Conveyor: CS-30 Extruder: Ext-E-906 Single Auger Steam Cooker: 54.. Dual Auger Steam Cooker: 54.. Dual Auger Feeder: 53..
<u>CRYO-CHEM, INC.</u> <u>CALIFORNIA</u> Automatic Loading Conveyor: 310 & 320 Liquid Nitrogen Freezer: 2150, 3150, 4150, 6150 CO ₂ Freezer: 10-10C, 2150/CO ₂ , 4150/CO ₂ , 6150/CO ₂ , 3150/CO ₂	<u>CUSTOM FABRICATORS, INC.</u> <u>WALTHAM, MASSACHUSETTS</u> "Magic Finger" Rod Belts (Packaged Product Only): MFB-200, MFB-300, MFB-400	<u>CUSTOM METALCRAFT, INC.</u> <u>SPRINGFIELD, MISSOURI</u> Load Lifter: H2- Lift and Pivot Dumper: LP
<u>CRYOGENICS CORP. OF AMERICA</u> <u>DALLAS, TEXAS</u> Liquid Nitrogen Freeze Tunnel: 101A-...-	<u>CUSTOM SALES CO.</u> <u>CHARLOTTE, NORTH CAROLINA</u> Plastic Cutting Board: Custom Cut	<u>DAIDEN INDUSTRIES, LTD</u> <u>BROOKLYN, NEW YORK</u> S/S Conveyor: Di-...-.

Manufacturer or Distributor and Type and/or Model

<u>C. R. DANIELS, INC.</u> ELICOTT CITY, MARYLAND Belts (Food Contact): 7-4801, Ezeklein 60-153HC, Teflon Superkleen 60-TSK92H Belts (Fully Packaged Product): White Waffle Top 60-WI 152N White Incline 60-TW93D Poly Truck w/Sanitary Drain: 51-1300 Series Poly Truck Lid: 51-125-..	<u>DE FRANCISCI MACHINE CORP.</u> BROOKLYN, NEW YORK Demaco Press: 500-S, LAB-2 Extruder: S-2500 Ravioli Former: S-112 Pasta Can Filler: CM-1	<u>DEMARESI MACHINES INC.</u> FT. WASHINGTON, NEW YORK Rotary Sausage Separator: S-2 Hopper, Conveyor: C-1
<u>DANIEL/REESE, INC.</u> ROWLETT, TEXAS Pork Skin Popper: 101 Pork Skin Tumbler: 102	<u>DELANO CONVEYOR & EQUIPMENT CO.</u> HILLSIDE, ILLINOIS Mcat Former: KD-19	<u>DESIGN + PROCESS ENG. COMPANY</u> WALTHAM, MASSACHUSETTS Deep Fat Fryer: F-10, F-10/16 Verti-Stack Freezer: VS-21-SS-00, VS-21-PS-00
<u>DAIRY AND CREAMERY EQUIP. CO.</u> KANSAS CITY, MISSOURI Ham Pumping Table: HP-3060 Sausage Stuffing Tables: S-... Wrapping Tables: W-... Pluck Trim Table: PR-3 Dump Bottom Buckets: DB-... SM & SMJ	<u>DELAVAL SEPARATOR COMPANY</u> POUGHKEEPSIE, NEW YORK Heat Exchanger: P-5, P-14-RC, P-13, P-15, P-25, P-45 Fluid-A-Filiter: Precoat A Surge Tank: S-... CVT Inducer Pump GC Fast Clamp Fittings Vacu-Therm: 800	<u>DETECTO SCALES, INC.</u> BROOKLYN, NEW YORK Bench Scale: 45D-DA
<u>J. H. DAY COMPANY</u> CINCINNATI, OHIO Sanitary Double Arm Mixer: SM & SMJ Mixers: ST-SPDM-..., SHT-SPDM-..	<u>DEVRO DIV. OF JOHNSON & JOHNSON</u> SOMERVILLE, NEW JERSEY Packaging Machine	<u>R. J. DICK, INC.</u> KING OF PRUSSIA, PENNSYLVANIA Belts (Food Contact) White, PU Cixylon Raptex: 60/1-0+02, 120/2-0+02 White, PVC DiXylon Raptex: 60/1-0+05, 120/2-0+05, 120/2-05+05, 240/2-05+10
<u>D&D MFG. CO., INC.</u> HOLLY SPRINGS, GEORGIA Conveyor: DD-184 Poultry Cut-up Saw: DD-186 Poultry Shackle: DD-88	<u>DELFORD DIVISION</u> VACUUMATIC NORTH AMERICA, INC. HICKSVILLE, NEW YORK "Delford" Overwrap Machine: SP-800	<u>DIRKS PRODUCTS CO.</u> OMAHA, NEBRASKA Aitch Bone Cutter: 584 Head Tongue Inspection CarouseL: D-10 Head Flush Carousel: D-76 Rail Inspection CarouseL: D-9 Hide Puller Carousel: D-52273 Saw CarouseL: D-10576
<u>OLIVER M. DEAN & SONS, INC.</u> SHREWSBURY, MASSACHUSETTS Manton-Gaulin Homogenizcr: 300-SE	<u>DELONG SALES AND SERVICE</u> MACON, GEORGIA Gizzard Inspection Table: 48 Water Changer and Transporter: 200 Gizzard Table with Saw: 100	<u>DEDANSKE MEJERIERS</u> KOLDING, DENMARK S/S Tumbler: Meat

Manufacturer or Distributor and Type and/or Model

Viscera Inspection Carousel:

D3-263
Offal Pans: D-42175
Paunch Table: D-7276
Pluck Table: D-12773

DIVERSIFIED IMPORTS
LAKEWOOD, NEW JERSEY
Sani-Tray: OBB-1026

DOBOY PACKAGING MACHINERY DIV.

DOMAIN INDUSTRIES

NEW RICHMOND, WISCONSIN

"Scotty" Wrapper: S-084
"Mustang" Wrapper: 084
Wrapping Machine: 082H-...

THURSION DODD WELDING SHOP, INC.
LULA, GEORGIA

Cibet Chiller: 36-A
Bird Unloader: 38, BU-41
Picking Shackle: M-22
Cut-up Shackle: T-40
Shackle Kickout: B-19
Foot Unloader: A-460
Rehang Conveyor: T-55
Cut-up Conveyor: M-55
Vibrating Conveyor: D-77

DODGE INDUSTRIES
HOOSICK FALLS, NEW YORK
Belt (Food Contact): Fluorglas

TED DODGE SERVICE
OKADALE, CALIFORNIA
S/S Turkey Eviscerating
Shackle: VAS-J

Turkey Shackle: SM
S/S Chicken Cut-Up Shackle: ZS

DOEFER CORP.
CEDAR FALLS, IOWA
Conveyor: DCSC-1-....

G. DOERING AND SON, INC.
CHICAGO, ILLINOIS
Cheese Cutter: LCC, BCCS

DOERING MACHINE & PARTS CO.

CLEAR LAKE, MINNESOTA
Oil Cland Cutter: OGC-1

Neck Breaker: DNB-2
Hand Activated Hand Wash Valve
(Use with proper pressure
regulator on water supply
line): DWM-38

DOHM & NELKE INC.

ST. LOUIS, MISSOURI
Bacon Press (Standard); Dan-D

Bacon Press (Automatic); Dan-D
Slice Master Attachment for
Hydraulic Bacon Slicer
Extrusion Master: MPD, PSD,
E-12

Semi-Automatic Bacon Press 204-S

JAMES DOLE CORPORATION
REDWOOD CITY, CALIFORNIA
Wiener Peeler: Mark I

DONTECH, INC.

LINDENHURST, ILLINOIS
S/S Rotary Drum Strainer:
S-RDS..., S-RDS...,
S-RDS....

DOUGHNUT CORP. OF AMERICA
ELLIOTT CITY, MARYLAND
Breading Machine: M-12

DOVER CORP.

PORFACE, MICHIGAN
Multiplex Filter w/S/S
Sanitary Fittings and Valves:
200 Series

DOYLE & ROTH MFG. CO.

NEW YORK, NEW YORK
Heat Exchanger: SDLL.....-..H
SDLLS.....-..H

DREW & CO.
MINNEAPOLIS, MINNESOTA
Conveyor: 72-1121

KARL DROWATZKY

WICHITA, KANSAS
"Lightning" Adjustable S/S

Smokehouse Tree: 101

DRYING SYSTEMS INC.

MORTON GROVE, ILLINOIS
Ovens: 12682, CO 4153
Smokehouse: SH 4153

DUBUQUE STEEL PRODUCTS COMPANY

DUBUQUE, IOWA
Tinned, or Galvanized, or

S/S Tub: #1, #2, #3, #4, #5,
#6

Galvanized Dolly: 1 & 2
Tinned Drum, Galvanized Drum,

S/S Drum: #2, #2-AP, #3, #3H
Tinned Drum, Galvanized Drum;

2-P, #2-A, #3-P
Galvanized Drum: #3-AP
Galvanized or Tinned Truck:

#10, #12, #18, #20, #14, #48
#25, #26
S/S Truck: 1018, 1016, 1218,
1216, 1818, 1816, 2018,
1418, 1416, 4818, 4816, 2516
Portable Ofrai Rack, Galvanized:
112, 107

E. I. DUPONT DE Nemours & CO.

WILMINGTON, DELAWARE
Freezer: C1B-55, SSF-82

THE DUPPS CO.

CERMANTOWN, OHIO
Hog Dehairer: 75, 75-2, 76, 150

DURA-BELT INC. CO., INC.

BERKELEY, CALIFORNIA
Belt (Edges sealed w/chemically
acceptable compound): 415-T2
Created Belt "Vannerflex"
(Food Contact)

ENTERPRISE, INC.
DALLAS, TEXAS
 Storage Shelf: 328
 Boning & Cutting Table: 420
 Paunch Table: 426
 Casing Table: 427
 Head Work-up Table: 428
 Pluck Trim Table: 429, 430
 Head & Viscera Inspection Table: 431
 Stuffing Table: 432
 Wrapping Table: 433
 Grinder Table: 434
 Ham Pump Table: 435
 Trim & Utility Table: 437
 S/S Sausage Truck: 500
 Hook Truck: 528
 Shelf Truck: 535
 "EBSCO" Smokehouse Hanging Cage: 359-3
 "EBSCO" Smokehouse Tree: 355
 S/S Paunch Truck: 529-5
 Galvanized Paunch Truck with S/S Pluck Pan: 529-3

ENTERPRISES MANUFACTURING, INC.
ALSI P, ILLINOIS
 Conveyor: 1000
 Carcass Loader/Unloader: 5123

ENVIRO-PAK MFG. CO.
POR TLAND, OREGON
 Dryers: CHU2E, CHU1E
 Smokehouse "Enviro-Pak": CVU1-E
 Smokehouse "Enviro-Pak": CVU1-F
 CG-...-G, CG-...-E

E-QUIP EQUIPMENT MANUFACTURING CORP., CHICAGO, ILLINOIS
 Conveyors: RGB, RSB, RSB-101, RGB-101

ERIEZ MAGNETICS
ERIE, PENNSYLVANIA
 Magnetic Trap: SSB-

Filling Conveyor EFC-....
 Four Way Split Conveyor STSC-....
 Gooseneck Masa Feeder MFG-....
 Filling Conveyor STSC-....
 Single Tier Cooling Conveyor STCC-.... .

ELECTRO-MECH SCALE CORPORATION
ALSI P, ILLINOIS
 Weighing System: EM-4000

ELECTRONICS SCALE SYSTEMS
GAINESVILLE, GEORGIA
 Electronic Scale System: CH-100
 Hydraulic Container Dumper: 0350
 Sizing Scale: 300

ELECTROSCALE CORP.
SANTA ROSA, CALIFORNIA
 S/S Bench Scales: LC, SS
 Digital Weighmeter: 532, 533

ELITE ENGINEERING & EQUIPMENT
FT. WORTH, TEXAS
 S/S Tripe Scalders: SS1S-.

A. H. EMERY COMPANY
NEW CANAN, CONNECTICUT
 S/S Platform Scales w/Suitable Stands: 737-2424-Z-.... ,
 737-1818-Z-....

EMME PHOENIX, ARIZONA
 Electronic Fat Analyzer: MS
 Meat Measuring Machine: SA-1

ENGINEERED PROCESSING SYSTEMS
FOREST, MISSISSIPPI
 Giblet Water Separator:
 EPS-WS-19

Poultry Bagging Unit, EPS-BU-70
 Poultry Cutter, EPS-PC-71
 Poultry Cutter Stand EPS-ST-72
 Reclaim Station with
 Chlorinator: EPS-RS-17

Neck Skin Cutter EPS-3000
 One Belt Cut-up Table: 1010

MUNDUS MACHINE CO.
SAN ANTONIO, TEXAS
 Swept Surface Heat Exchanger:
 3348 Series 300

ECI LA BELTING COMPANY
KLAWN, CALIFORNIA
 Automatic Net Weight Scales:
 2300 Series, 2300S Series

STIMONT-KENMAK, INC.
PORTLAND, OREGON
 Smokehouse: 380
 Liquid Smoke Cabinet: 4900

CO CONTAINERS INC.
EEI LA BELTING, ILLINOIS
 Platier: D-1826

Dolly
 Note Boxes: "Distrib-U-Totes"

ECI RA FOOD MACHINERY INC.
MONTE, CALIFORNIA
 Corn Tortilla Oven: 27-120
 Cooling Conveyor: 51CCC
 Screw Conveyor: CTS

MASA FEEDER
 Corn Grinder: CM-30
 Broiler (Gas Fired): 1B-2000
 Oven: EO-....
 Enchilada Folder: EF-....
 Burrito Make-up Conveyor:
 BMC-....

Corn Soak Tank: ST-....
 Counter-Stacker: TCS-....

Barrel Corn Washer: CWB-....
 Corn Pump CTP-....
 Corn and Water Separator CWS-....

Manufacturer or Distributor and Type and/or Model

EROFA, PARIS, FRANCE
Battering & Breading Machine:
MP-...

ERRICH PACKAGING MACHINE DIV.,
ERRICH INTERNATIONAL CORP.
NEW YORK, NEW YORK
Bagging Machines: 913, 917,
MGI Speedy

ESBELL, SA
BARCELONA, SPAIN
Belts Food Contact Clina-12VR,
Clina-12CR, Clina-20CR, Clina-30CR,
Espot-20CC, Espot-30CC

EHICON INC.
CHICAGO, ILLINOIS
Beef Casing Splitter

EXCEL ENGINEERING, INC.
REDI TION, PENNSYLVANIA
Interpolator-Packer: 207, 207-A
Feed Dividing Conveyor: 219
Metal Detector-Infeed Conveyor:
229
Bulk Carton Inverter: 228

EX-CELL-O CORP.
DETROIT, MICHIGAN
Carton Forming Machine: UP...
(must be provided with an
accepted filler)
Bench Sealer: BSA
Bench Sealer w/Bursa Filler:
BSA-E

EXCELSIOR INDUSTRIAL CORP.
FAIRVIEW, BERGEN COUNTY,
NEW JERSEY
"Artofex" Mixer: PH-S
"Artofex" Grater Shredder: TR-2
S/S Dough Sheeter: "Autoreel"

EXPERI STEEL FABRICATORS
BROOKLYN, NEW YORK
Ribbon Blender: 5A, 10A, 18A,
25A, 36A, 52A, 62.5A, 71A,

F Portable Beam Scale:
F-41-3160, F-41-3314,
F-41-1000, F-41-1050,
F-41-1500, F-41-1550,
F-41-1600
Bench Dial Scale: F-42-2072,
F-42-2073, F-42-2074,
F-42-2172
Spring Dial Scale: F-45-1000,
F-45-1050
Portable Dial Scale: F-42-4073,
F-42-4074
Over & Under, Check/Pak Scale:
H-41-88...
S/S Bench/Portable Scale (W/S
Digital Indicating Instru-
ment: H90-7...): H70-4...,
H90-3...
S/S Stand-Instrument
Accessory: II085

FABCON ENGINEERING
WEST TRENTON, NEW JERSEY
Ultraviolet Tunnel

FABREKA PRODUCTS
BOSTON, MASSACHUSETTS
Belts (Food Contact)
Fabsyn: WCC, WRC, PRC,
Asendor, 2 ply polyester
Blue Line
Fabsyn-Cleated: WCC, WRC,
PRC
Fabreka: WCC, WRC, PRC
Fabreka-Cleated: WCC, WRC,
PRC
2, 3, 51Y White, Tan w/Blue
Skin: Fablene
Belts (Packaged Product Only)
Fabreka: Friction Surface,
Corrugated, Diagonal Grip,
Rough Top
Fabreka-Cleated: Friction
Surface

FABRICATIONS INC.
SIOUX CITY, IOWA
S/S Kettle: Open Top
S/S Tank: Liquid Receiving
S/S Strainer
S/S Top Work Tables

FABRICON INC.
PORTLAND, OREGON
Cleated Belt "Vannerflex"
(Food Contact)

FAIRBANKS WEIGHING DIVISION
COLT INDUSTRIES INC.
ST. JOHNSBURY, VERMONT
Flexway Bench Dial Scale:
H-42-2072, H-42-2172
Beam Scale: F-41-3013,
F-41-3032, F-41-3041,
F-41-3132

J. W. FAY & SON, INC.
CINCINNATI, OHIO
Meat Depositor: MD-01
Sauce Depositor: SD-01

FENNER AMERICA LTD
MIDDLETON, CONNECTICUT
Belts (Food Contact)
Fenoplast Solid Woven
PVC White: 1200/CS, 1800/CS,
900, 1500

Belts (Packaged Product Only)
Feneplast Solid Woven PVC
White: 1200/FS1, 1200/FS2,
1800/FS1

RUSSEL FINEX, INC.
MOUNT VERNON, NEW YORK
Sieving Machine: A-14100

DAVE LISCIEN COMPANY
MINNEAPOLIS, MINNESOTA
Bag Stitching Machine: FS-0
THE FITZPATRICK COMPANY
ELMIURST, ILLINOIS
Comminuting Machines: DAS...,
DKA..., OKAS..., FAS...,
IASO30
Guilo River: 20
Slitter: R

FLAKICE CORPORATION
METUCHEN, NEW JERSEY
Flake Ice Machine: SC-Series,
R-Series
FLO-PROCESSING, INC.
PORTLAND, OREGON
Belt Conveyor: WO-1754

FLOURESCENT PRODUCT PLANNING
EAST CLEVELAND, OHIO
Germicidal Lamps (Non-ozone
Producing): G8J5 (#982 Glass)
G64T6 (#882 Glass)
G36T6 (Vycor #7910 Glass)
Note: These lamps must be
used in accordance with
Part 7, Para. 7.16 (b) of the
Meat and Poultry Inspection
Manual.

FLUID TRANSFER COMPANY
DIVISION OF LEE INDUSTRIES, INC.
PHILIPSBURG, PENNSYLVANIA
Ball Valve: 2FT-..., 3FT-..., BFT

F.M.C. CORPORATION
SAN JOSE, CALIFORNIA

Elevator & Blancher: Hydraulic
Scott Bean Washer: EL-800-A
Spreading Conveyor: SPC-3
Wrapping Machine: 2201,
FMC Sanitary 18
Piston Type Filler: 440, 400,
300, 280, 220
Juice Filler: 18-Pocket,
24-Pocket, 30-Pocket,
36-Pocket

Flexi Filler: ST-12-Pocket,
ST-18-Pocket, ST-24-Pocket
Juice Filler (12 valve): 100
Prevacuumizing Syruper: PV-S,
Econovac
Filler: Hand Pack
Pea & Bean Filler: 15-G, 10-G
"Accupac" Food Shaper: uACS,
ACCUPAC-0A, 3AP
Checkweigher: 900
Continuous Cooker: Sterimatic
Granular Filler: 21-G
Vibratory Screen Feeder:
5FI-22-A-DT
Module Wrapper: 1301
Pie Line: 55
Belt Conveyors: B-20, PC-2
Blend Pump: PP
Pump Filler: Z, AZ
Piston Filler: P3, P4, POF
Rotary Plate Filler: T1, V1
Tray Conveyor: SD, 00
Pot Pie Conveyor: PC
Lidder Conveyor: SL, OL
Pizza Conveyor: AP-2
Sauce Depositor: 10-Z
Cheese Depositor: CM-1
Meat Depositor: CM-1
M & S Piston Filler: C-060,
C-100, C-120, C-150, C-210,
C-610, C-910
Piston Transfer Pump: PTP, PTPF
Rotary Pump Filler: DCRP-...-.

FMC CORPORATION
PACKAGING MACHINERY DIV
HORSHAM, PENNSYLVANIA
Wrapping Machine: WA-320

F.M.E. CORP.
WALDEN, NEW YORK
S/S Tables: 10, 20, 25, 30,
w/Sanalite S-1 Cutting board
S/S Tables: 60, 61, 62, 63

FOLDENAUER EQUIPMENT COMPANY
BRIDGEVIEW, ILLINOIS

Steam Cooker: 65
Auto-Trol Mark 11 Loader: 45
Mold Unloader: 55
Ham Tumblers: A, 25, 25V
Meat Loaf Browner: 75

FOOD CRAFT EQUIPMENT COMPANY, INC.
EAST EARL, PENNSYLVANIA

Metal Detector Conveyor,
MOC-1000, 2000
Individual Off Line Bird
Washer w/Chlorinator: PR-1
Thigh Deboner: TB-1, TB-1T
Leg Processor: LR1
Breast Processor: BP-1

FOOD EQUIPMENT COMPANY
DALLAS, TEXAS

Qno Clean Unit: 2
2-Pass Scaler: 400I
Shur-Trip Foot Unloader: 71-3L,
71-3R
Handwash System: Foot Operated
Watr-Savr or knee operated

FOOD EQUIPMENT MFG CORP.
CLEVELAND, OHIO

"Master" Food Filler: MSP-1
Tray Turner: 361
Piston Filler: 2437
Lidder & Closer: 3000-3
12-Pocket Rice Filler: 1-8-580
Meat Slicer: 1005
Piston Filler: 1015

FOOD INDUSTRY EQUIPMENT
INTERNATIONAL, INC.

"Lan-Electric" Trimming Machine:
52-LP, 52L (Not to be used for
trimming grubs, bruises, etc.)
Bone In Tenderizer: 8010
Pneumatic Fat and Lean Trimmer:
90SP (Not to be used for
trimming grubs, bruises,
etc.)
Electronic Bone Trimmer: 50K
(Not to be used for trimming
grubs, bruises, etc.)
Pneumatic Bone Trimmer: 50KP
(Not to be used for trimming
grubs, bruises, etc.)
Fat and Lean Trimmer: 905
(Not to be used for trimming
grubs, bruises, etc.)

FOOD MASTERS, INC.
Boston, Massachusetts
Pressure Cooker: HPV-50-2500GA

FOOD PACKERS EQUIPMENT CO., INC.

Louisville, Kentucky

Sausage Stick Cutter: 100-A
Single Stick Feeder: 1300
Elevating Conveyor: 1000

FOOD PROCESSING EQUIPMENT CO.
Maywood, California

Batter & Breading Machine
Citric Acid Applicator: 4170
Conveyor: 327SL

Vertical Conveyor: VL8

Mixer-Blender: 814

Meat Sample Press: SCP-123

Lazy Susan: LS-923
Screw Loader: SCL 930

Meat Dumper: HLD 725
Conveyor: PL-319

Bean Washer: BX-919

Incline Screw Conveyor:

SCI26-...

Pork Link Freezer: PLF-927

FOOD PROCESSING SYSTEMS CORP.

JESSUP, MARYLAND
Industrial Microwave Processing System: "Gigatron" . . . F.

FOOD PRODUCTION MACHINE CORP.

SAN RAFAEL, CALIFORNIA
Steak Cuber-Scorer-Knitter: 121
Poultry Boning Conveyor: 200,
201, 204
Battering & Dipping Machine:
211
Vemag Truck Dumper: 150
Gondola Dumper: 248
Barrel Dumper: 149
3-Deck Infrezer Conveyor
(Acceptance Applies to Con-
veyor Only. Each Installation
must be Reviewed by
Equipment Group.): 421-30
Shuttle Conveyor: 474
Patty Machine: 425
Portable Incline Conveyor 518,
556
3-Zone Sorting Conveyor: 558
Conveyors: 584-10-12,
584-12-20, 584-12-5
Automatic Salt and Pepper
Dispenser Conveyor:
626

FOOD TECH CORPORATION

DALLAS, TEXAS

Giblet Elevator
Neck Skin Cutter
Vacuum Gun
Cooking Belt (Microwave)

J. C. FORD MFG. CO.

MONTEREY, CALIFORNIA

Tamales Machine: TM-100
Dough Sheeter: TC-300

FORM PLASTICS CO.

ELK GROVE VILLAGE, ILLINOIS

Sealing Machine, M-100, SA-100
R. H. FORSCHNER COMPANY, INC.
NEW YORK, NEW YORK
Scharfen Tenderizer: Big Boy &
Junior

FOSTER REFRIGERATOR CORP.
HUDSON, NEW YORK
Profiling Cabinets: BP-1-2(DA),
BP-2-4(DA), BP-3-6(DA)

FORMOST PACKAGING MACHINE COMPANY

WOODINVILLE, WASHINGTON
"Fuji" Frozen Pizza Wrapper:
FW-360

Wrapping Machine: FW-340A,
FW-370A

"Fuji" Wrapping Machine:
FW-341A

Frozen Patty Baggers: VR-4SS,
VL-5WSS, VR-5SS-8
Bucket Conveyor: 9032SS
Discharge Conveyor: 6812SS
Infeed Flight Conveyor: 8101SS,
8102SS

FORMATIC INDUSTRIES

VILLA PARK, ILLINOIS

Patty Forming Machine: XK-700

FORMAX FOOD MACHINES

MOKENA, ILLINOIS

Patty Machine: Formax 24,
Formax 26
Cuber-Perforator: MC-27
Conveyor: PC-27
Patty Stacker: FPS-27
Truck Dumper & S/S Cart:
FBL-...
Interleaver: PS-1
Patty Machine w/Paper
Interleaver (with nickel
plated mold plates): PFM-19,
PFM-12
LN2 Freeze Tunnel: LN-26
Rotary Meat Ball Former: RMF-27
Stacking Perforator: SP-27
Metal Detector MDS-27
Meat Ball Former RMF-26

R. H. FORSCHNER COMPANY, INC.

NEW YORK, NEW YORK
Scharfen Tenderizer: Big Boy &
Junior

Manufacturer or Distributor and Type and/or Model

FOSTORIA INDUSTRIES, INC.
FOSTORIA, OHIO
Infra-Red Broiler: Gas-fired G,
Infra-Red Oven: 3H
Infra-Red Broiler: Electric E

FOXBORO COMPANY
FOXBORO, MASSACHUSETTS
Level Transmitter: 17 SES
Temperature Sensors: 3A1, 3A2,
3A3,
3A4
Filled Thermal Bulb: 16A, 16AMP
Thermal Well: 3A Type
Projectile
Magnetic Flow Transmitter:
Series 2800
Consistency Transmitter: 19C

FRANKLIN ELECTRIC
PACKAGING-WEIGHING DIVISION.
LEVITOWN, PENNSYLVANIA
"Franklin" Packaging Machine:
F-510, F-530, F-530P
Net Weight Filler: 3000
Automatic Infeed Conveyor:
A1-...

FRANKLIN ELECTRIC
PACKAGING-WEIGHING DIVISION.
STURTEVANT, WISCONSIN
Poly Top Tables: Series 20 and
30
Poly and S/S Combination Top
Tables: Series 40
S/S Top Tables: Series 50 and
60
Poly Top Breaking Tables:
Series 70
Utility Table: UPT-..., UT-...
"Spee-Dee" Packaging Machine:
BR

940-1, 950-1, 8000-1
Over and Under Scales
(Shadograph): 4103-1, 4133-1,
4203-1
Scales: 7600-1 through 7611-1,
7625-1 through 7653-1

FRAN RICA MANUFACTURING CO.
STOCKTON, CALIFORNIA
Steam/Water Cooker: TW24S2212

FRAZIER & SON
CLIFTON, NEW YORK
Bucket Elevator: FSA-3-9

FREDRIKSEN MACHINE COMPANY
ASKOR, MINNESOTA
Boning Table: A-23

FREELAND ENTERPRISES, INC.
WALLER, TEXAS
Smokehouse: MT-1

FREEZING MACHINES, INC.
SAN FRANCISCO, CALIFORNIA
Roller Press Contact Freezer: I

FRICK COMPANY
WAYNESBORO, PENNSYLVANIA
Z-9-Zag Cooler: 380
Poultry Chiller: CFCA-...

FRIGIDARE DIVISION
GENERAL MOTORS CORPORATION
DAYTON, OHIO
Ice Makers: MFST-120A-DA,
MFST-120W-DA

Fake Ice Machines: MFVS-40A,
MFVS-50A, MFVS-70A, MFVS-130A
MFVS-200A, MFVS-330A,
MFVS-50W, MFVS-70W, MFVS-130W

FRIGOSCANIA CONTRACTING, INC.
BELLEVUE, WASHINGTON
Gyro Freezer: A-...
Pellet Freezer: PF...
Liquid Freon Freezer: FX-..M

Freezer Flo-Freeze: 110-WS
Patty Loaders: PL--.
Spiral Freezer: GF-C, GF-M

FRYMA-MASCHINEN AG
SCHUREI/Z/SUISSE/SWITZERLAND
Emulsifier: F70-A

FRYMASTER CORPORATION
SHREVEPORT, LOUISIANA
Deep Fat Fryer: MJ-56-SSC,
MJ-55-SSC

G
G. A. F. CORPORATION
NEW YORK, NEW YORK
Filter System: Polypropylene

GAINESVILLE EQUIPMENT CO.
GAINESVILLE, GEORGIA
Open Eye Shackle: #1
Picking Shackle: GEP-SS-S
Eviscerating Shackle:
GEE-SSS-IE, GEE-SSS-IR
Combination Shackle: GEC-SSS
Cut-up Shackle: GEC-SSS-1
Select Sizing Scales:
GNS-Flexure I
Kidney Vacuum Machine: JHH-I
(For removing kidneys from
backs)

Belt Conveyor: GS-SS-BC
GARLAND CO.
KANSAS CITY, MISSOURI
Stunner: Scotchman

GARLOCK INC.
PALMYRA, NEW YORK
Cutting Board: Sanidur

A. J. GASBARRO AND ASSOCIATES
COLUMBUS, OHIO
Automatic Poultry Cut-up
Machine: AJG-I

FRANKLIN ELECTRIC
PACKAGING-WEIGHING DIVISION
BLUFFTON, INDIANA
Over and Under Scales
(Mechanical): 100-1, 240-1,
241-1, 270-1, 276-1, 910-1,

Manufacturer or Distributor and Type and/or Model

GASCOIGNES INDUSTRIES
MENIOR, OHIO

Freezer Rack: Kee-Klamp

GATES RUBBER COMPANY
DENVER, COLORADO

Rubber Belt (Food Contact):
GAO 1544-004

GATEWAY PRODUCTS INC.
COVINGTON, KENTUCKY

Cutting Board: Plexiglas,
G-Unshrank

GAULIN CORPORATION
EVERTT, MASSACHUSETTS
Homogenizer: M-..., MC-...

GEM EQUIPMENT OF OREGON, INC.
WOODBURN, OREGON

Blancher: 1568
Smokehouses: "Mini-Gem" CG3380E,
"Mini-Gem" CGR-.-G, "Mini-Gem"
CG1-.-G, "Econo-Gem" CVT-.-E, "Econo-Gem"
CHI-.-E, "Designer-Gem" HVI-.-E

GENERAL CONVEYOR CO., INC.
LONG ISLAND CITY, NEW YORK

S/S Portable Conveyor: 74-45

GENERAL ELECTRIC CO.
LOS ANGELES, CALIFORNIA

Ultraviolet Lamps: G-25T8,
G-30T8

Note: These lamps must be
used in accordance with
Part 7, Para. 7.16(b) of the
Meat and Poultry Inspection
Manual.

Fryer (Table): CK-20

GENERAL ELECTRIC CO.
EAST CLEVELAND, OHIO

Germicidal Lamps (Non-Ozone
Producing): G25T8 (#982
Glass), G15T8 (#982 Glass),

GENERAL RESEARCH CORP.
CANTON, GEORGIA

Gizmo Splitter & Peeler:
Hii 210-B

GENERAL TIRE RUBBER COMPANY
NEWCOMERSTOWN, OHIO

Cutting Board: Boltaron ETM-R
Cutting Boards: Boltaron ETH-R
in the following:
Part No. Sales Code Colors

63-292 5217-3282 Tan
64-293 5217-3217 Harvest
(Beige) 64-251 5217-3117 Gold
64-252 5217-4817 Persimmon
64-253 5217-5000 Pineapple
64-254 5217-6000 Pumpkin
64-256 5217-5005

GENTILE PACKAGING MACHINERY CO., INC.
DETROIT, MICHIGAN

Lasagna Filling & Packaging
Machine: L6

G & H PRODUCTS INCORPORATED
KENOSHA, WISCONSIN

Air Actuated Automatic Valve:
60 & 61 Series
Air Actuated Tangential Outlet
Valve: 63 Series
4" Air Actuated Kettle Valve:

GCK61-9-4
Flow Diversions Valve:
GC 60 FDV Series
S/S Sanitary Centrifugal Pumps:
G-.MM, G-LH.MM, G-.LMM, G-.B,
G-LH.B, G-LB, C-.MM,
C-LH.MM, C-.LMM

G & S FIBERGLASS PRODUCTS
GRANTS PASS, OREGON

Meat Condola: 111

GIRTON MFG. CO.
MILLVILLE, PENNSYLVANIA
Kettle w/Agitator: PW-SC
Loaf Browner: LB-1

GLASS INDUSTRIES, INC.

Oven: 2000

GLOBE ALBANY CORP.

BUFFALO, NEW YORK

Belt (Food Contact):
White & Green, Hycar &

Nitrile,

Belt (Food Contact):

I.W.P. Interwoven, 3-Ply

IWP-3F-Teflon-Cream

IWP-3F-Teflon-Green

Interwoven Polyester Carcass:

IWP-Nitrile, PVC, Silicon,

Teflon, IWP-3-FGP,

IWP-3F-PVC/COS, IWP-8F-PVC

Laminated Polyester Carcass:

1002-D, 1003-D, 1004-D,

1005-D, 1006-D, 5003

Laminated Cotton Carcass:

1002, 1003, 1003G, 1004,

1005, 1006, 202, 203, 204,

205, 206, 602, 603, 604,

605, 703, 703-TB, 704

Woven Cotton Carcass:

Kanry-Tex,

Kanry-Tex-PVC/COS,

SWC-Silicon, Kanry-Tex-FGP

White PolyMatte: 80 PVC/COS,

110 PVC/COS

IWP-3-F-PVC/COS White Resist-a-

Stain, Kanry-Tex-PVC/COS

White Resist-a-Stain,

Poly-Mate-80-PVC/COS White

Resist-a-Stain, PolyMatte-110-

PVC/COS White Resist-a-Stain

Belts, White (Food Contact):

IWP-3 FSFS, IWP-3 PVC/COS

Belt (Packaged Product Only)

Laminated Cotton Carcass: 403,

404, 405, 406, 407, 408, 409,

410, 411, 1804, 1805, 2303,

2304, 2305, Glide-Top,

VEE-Top, King-Top, Ruff-Top

White PolyMatte: 80 FSFS

(Belts with cotton carcasses
must have edges sealed with
acceptable compound)

GLOBE SLICING MACHINE COMPANY

STAMFORD, CONNECTICUT

Slicer: 720-S, 115-S, 215-S,

300-S, 400-S, 820-S, 770-S,

585-S, 500-S, 725-S, 825-S,

775-S

Meat Chopper: 742, 752-S,

642-S, 842-S, 852-S, 942-S,

952-S, 956-S

Saws: 79S, 140S, 160S

GLOBUS LABORATORIES, INC.

SOUTH HACKENSACK, NEW JERSEY

"Inject Star" Pickle Injector:

Bi-13, Bi-13B, Bi-18,

Bi-25/71, Bi-38

"Inject Star" Meat Tumbler:

HS-3/1, HS-5/1, HS-3/...

HS-5/.

Tipping Lift: EL-3

Meat Tumbler: "Inject Star"

190

GOODALL RUBBER COMPANY

TRENTON, NEW JERSEY

Belts (Food Contact)

White: 2014-B, 4066-B,

B2073, B2075, B2173, B2174

Tan: B2074, B2174

Urethane, Chicken Deboning:

4507

Belts (Food Contact) Food

Mover PVC White, Tan, Green.

Smooth, Cleated, Flanged and

V-Guide ..COS, ...COS,

..CBS, ..CBS

Belts (Packaged Product Only)

PVC "Carry All" Incline,

White ..COS, ...COS, ..CBS,

...CBS

GOODMARK FOODS, INC.

GARNER, NORTH CAROLINA

Tray Conveyor: TC-1212

B.F. GOODRICH COMPANY

AKRON, OHIO

Belt (Food Contact)

Hycar - Smooth Cover

WHITE, TAN, GREEN,

BLACK

Fabric Series: SCP, DS828,

DS837

Koro Seal - Smooth Cover

White, Tan

Fabric Series: SCP, DS828

Single Ply Solid Woven PVC

Koro White 90 SMC X F, 125

SMC X F, 125 CHV X F

Chevron

Belting (fully Packaged

Product)

"Gripper" Griptop - Reddish

Brown Neoprene, Tan Rubber

Belts with Cotton Carcasses

must have edges sealed with

acceptable compounds)

GOODWAY INDUSTRIES, INC.

BOHEMIA, NEW YORK

Extrusion Manifold: XM-80

GOODYEAR AEROSPACE CORP.

AKRON, OHIO

Plastic Tank

GOODYEAR TIRE & RUBBER CO.

AKRON, OHIO

Plastic Tank

GODFREY TIRE CONTACT

Smooth White, Black, Tan,

Green: Permalon

Smooth Polyester: Polyester

2 or 3 Ply White, Tan, White

w/Blue Skim: Spectra

White Cleated Permalon:

Wingflex

Belting (Packaged Product Only)

White, Black, Tan, Green:

Permalon Rough-Top

Polyester: Polyester

Rough-Top

Belts with cotton carcasses

must have edges sealed with

acceptable compound)

Manufacturer or Distributor and Type and/or Model

GOODFAR TIRE & RUBBER CO.
LINCOLN, NEBRASKA
 Tan Neoprene Corrugated Belt:
 (for fully packaged product
 and dry materials): SN-601

COR INC KERR, INC.
TONAWANDA, NEW YORK
 Metal Detector - Conveyor:
 "Saniline" 2
 Metal Detector (without
 conveyor): Tektamec HSU, MSU

GRACE MACHINERY COMPANY
OAKLAND, CALIFORNIA
 Mixer: J
 Food Pump: 803

W. R. GRACE & COMPANY
DUNCAN, SOUTH CAROLINA
 Bagging Table: 8063, 8021
 Loading Table: 8064
 Taped Bag Loader: 8048-A,
 8055, 8074, 8057, 8096,
 8096-A, 8155, 8165
 Hot Water Shrink Tunnel: 6543-C
 Pre-Dip Unit (Single Station):
 8026-A

Air Blast Conveyor: 6684-A - 3,
 4, 5
 Roller Conveyor: 8023
 Sealer-Cooler: 6345-B, 6345-A
 Nozzle: 8060, 8061, 8065,
 8066

Rotary Pack-Off Table: 6680
 Vacuum Pouch Machine: 6250-B
 Hot Water Shrink Tunnel:
 6536-C, 6536-D, 6536-E,
 6536-F, 6543-C, 6543-B,
 6570-B, 2900, 6570-A,
 6570-C, 6570-D, 6570-E,
 106,
 8152

Boxing Station: 2950
 Vacuum Packaging Machines:
 6154-B, 6170, 6170B, 6170A,
 8200-.., 8200-B-1, 8200-R-2,
 8210-.., 8132, 8220

Conveyors: CA 1, CA 2, CA 3,
 CB 2, CC 1, CC 2, CC 3, CE,

CF, CG, CH, PC, 2939-C, 8109,
 8110, 8131-.., AC8210-111,
 AC8210-112
 Bins: BA, 2959
 Bag Rack: RA, 8022
 Boning Conveyor: 2937
 Bone Conveyor: 2946
 Table: 10052, 10050, TA 1, TA 2,
 TA 3, TB 1, TB 2, TC 1, TC 2,
 LA
 Boning Table: CD, 2940
 Cutting Table: 10051, 10054,
 10133
 Shrink Tank, Ventilated: 6520-A
 Pre-Dip Tank: BB-2914-6
 Wrapping Machine: 2980
 Bag Loading Chute: 6659-A
 Sealer-Cooler: 6345-A
 Vacuumizing & Clipping Machine:
 8100, 8101, 8102
 2-Station Taped Bag Loader:
 8099
 Rotary Stacking & Bagging
 Table: 8098
 Slat Conveyor: 8097
 Vacuum Skin Packaging Machine:
 8081
 Rotary Vacuum Chamber and
 Closing Machine: 8300, 8300B,
 8310
 Bag Loader: 8128, 8136, 8301
 "Cap-Kold" Package Chiller: 8127
 Fill Station: 8125
 Trough Conveyor: 8126
 Powered Bag Loader: 8124
 Belted Bag Loader 8129
 Meat Loading Horn: 6675
 Automatic Infeed System: 8250

CRANT-LETCHWORTH, INC.
BUFFALO, NEW YORK
 S/S Mixer: MA-7

GRANT & MARSHALL, INC.
DUBLIN, OHIO
 Scales: 8600-1 Thru 8620-1,
 8700-1 Thru 8755-1

CRANT'S ENGINEERING & MACHINE CO.
SAN FRANCISCO, CALIFORNIA
 "Packfoil Overlay Machine:
 Series 100, 300, 600

CREATE LAKES CORP.
CHICAGO, ILLINOIS
 Slicers: 1071, 264, 264VS, 367,
 367VS, 1071-N, 1071N-1, 972-1,
 1071N-1-PE, 1077
 Seafer: 84...81...
 Wrapping Machine: LW-500
 Accu-Slicer: 972
 "Dynamach" Checkweigher:
 387932, Type DC-100
 Loaf Loader: L-71
 Shelling Conveyor: 1175
 Diverter: 775-2L, 775-3L

CRIFFELTH LABORATORIES
ALSIPI, ILLINOIS
 S/S Blender: C.../1
 S/S Table w/Scale: S3R
 Brine Pump: 7T, 8, 1I,
 437-1001-SS
 Mince Master: A, B, C
 Meat Silo Assembly: G-35
 Dual Shaft Blenders: G-.../2
 Single Shaft Blender w/Blend-
 A-Matic System: G.../1/S,
 G.../2/S
 Steam Blender: C.../2/S.
 S/S Scales: S-2...S-3...
 Pickle Injector: "Se1o-Protecon"
 SPI-.., SPI-..-S
 Bone Press: "Se1o-Protecon"
 SB-..
 Meat Tumbler: "Se1o-Protecon"
 SMU-..

Vacuum Ham Press: "Selo-Protecon"
SVP-20N
Meat Tenderizer: "Selo-Protecon"
PM140
Pickle Injector: "Selo-Protecon"
SPI-440

GROEN DIV. DOVER CORP.
ELK GROVE VILLAGE, ILLINOIS
S/S Kettles, table top, steam
jacketed, direct steam and
self contained electric;
IDC., TDB/4.
S/S Kettle w/Agitator (Agitator
removed daily for cleaning and
inspection): INA., INA...
S/S Kettle, steam jacketed, tilt-
ing, with twin agitators:
DN/1A..., DN/1A..., DIA/3..
Agitators, mixing (applied to
model IN kettles): TA..., TA....
RA..., RA..., SA(FM)...,
SA(FM)..., NEM..., NEM...,
DA/1..., DA/1..., DA/2...,
DA/2...; INA/2.., INA/2...
S/S Kettle, steam jacketed,
w/planetary mixer: DPM...
DPM..

Braising pan, tilt type: FPC.,
HFP/1.

Perforated baskets: I, II.
S/S Tank, jacketed, top enter-
ing mixer: FVJ/1M...
S/S Tank, sloped bottom: OVS...
OVS..

Agitator: NEM

Twin Agitator: DA/2
Cooker/Mixer: DTA/3

S/S Kettles, steam jacketed,
tilting: D..., DT..., DN...
DN..., DL..., D2..., DL2..
S/S Kettles, steam jacketed,
Stationary, PT...; PT...;
FT..., FT..., GT..., GT...,
N..., N..., GPT

S/S Kettles, steam jacketed,
self contained, gas fired:
AH/1..., HH/2..., HH/3...;

H

S/S Kettle; EE/AE-1
Ribbon Blender: NTRR500
S/S Mixing Kettle: DNEM-150

J. E. GROTE CO., INC.
COLUMBUS, OHIO
"Pepp-A-Matic" Pepperoni
Dispenser: FG1012001,
FG1012001S, FG1012001-2,
FG1012001-3, FG1012001-6

Sausage Quartering Machine:
300-D-300
Conveyor: 600-D-129
Cheese Shredder & Applicator:
200-D-100

Cheese Conveyor Scale:
204-D-600

Pendulum Slicer: FG101-2005

GSE, INCORPORATED
FARMINGTON HILLS, MICHIGAN
Platform Scale (w/Suitable
stand): or floor mounted:
4430..., 4440..., 4450....

B. F. GUMP
BUFFALO, NEW YORK
Bar-Nun Incline Pressure
Sifter: CP-43

H & R FIBERGLASS, INC.
SOUTH CHICAGO HEIGHTS, ILLINOIS
Dry Ice Storage Container:
HR-PB

HABASIT BELTING, INC.
CHAMBLEE, GEORGIA
Belts (Food Contact)
(Smooth side for product
contact): (PV-20, PG-20,
FAB-5E, FAB-8E, FAB-12E,
FNB-5E, FNB-8E, PUG-8NF-VAR-2,
FNB-3P, FNB-2E

Belts (Packaged Product Only):
FNI-2E, FNI-12E, PF-10
(Belts with cotton carcasses
must have edges sealed with

acceptable compound)

HAMILTON KETTLES
CINCINNATI, OHIO
Kettle w/Agitator: A
Open Top Kettle (No Agitator)
CW, A, B, C, SA, SB
S/S Perforated Basket: BA
Agitator Single Motion: SM-1,
SM-2, SM-3

Heat Exchanger: SC
Plug Valve: 3, 4
Double Motion Agitator: DM-US
Triple Motion Agitator w/
Welded Paddles: TA-1, 2, 3
& 4

Pressure Cooker Kettle: PC-US

HAMILTON TANK AND METAL WORKS
BROOKLYN, NEW YORK
S/S Roasting Machine 707

HAMJERN A/S
HAMMAR, NORWAY
Cattle Hide Puller: 35

HAMMERLUND MANUFACTURING COMPANY,
INC., HOPKINS, MINNESOTA
Meat Cutting Table: HF-122
Conveyorized Boning Table:
MLH-503

Conveyor: MLH-502-A, 502-A

HANTOVER, INC.
KANSAS CITY, MISSOURI
Tag Taster: Tag Fast 11
Tag Fastener Gun: Tag Fast 11
Offal Chiller Basket: 17521
S/S Curing Soaking Vat: 17551

Round Nose Truck: 16951
Galvanized Truck: 16976
General Purpose Truck: 17002
Utility Truck: 17251
S/S Heavy Duty Meat Truck
Galvanized Heavy Duty Meat
Truck

S/S Meat Truck: Cat. #16605
Cattle Punch Truck: 16902

Manufacturer or Distributor and Type and/or Model

Rohwer Meat Filler:	21820	17361, 17362, 17363, 17364,	Poultry Bin:	38
Bottom Dump Bucket:	1340-x	17365, 17366, 17367, 17368,	Table:	66
Screw Conveyor:	66	17380, 17385;		
Conveyor:	65	Loaf Chilli Truck:	17536	
Mold Truck:	226	Head Work-up Table:	19220	<u>RUSSELL HARRINGTON CUTLERY, INC.</u>
Batching Conveyor:	64	Pluck Table:	19215, 19213	<u>SOUTHBRIDGE, MASSACHUSETTS</u>
Tables:	2000, 3200, 4400	Cattle Paunch Table:	19278	
Sausage Cage:	1860	Loin Rack:	15720	
Lazy Susan Tables:	5100	Plastic Offal Tray:	17224	<u>HERCULES INCORPORATED</u>
Trucks:	17021, 16921, 16926,	S/S Boning Conveyor:	65-SSB	<u>ST. PAUL, MINNESOTA</u>
16932, 16938		S/S Molds:	30000 thru 30053	"Seal-O-Matic" Carton Former/
Offal Pan Truck:	17501	S/S Loaf Pans:	30000-93	Filler: 060-S
Head Flush Cabinet:	19250	Hog Scalding Tub:	50137	Transfer Pump: Bock Model 900
Pan Truck:	7304	Boning Tables:	2400, 3000	Transfer Pump: AP25, HP25,
		Sausage Stuffering Table:	2500	HP25, HP50
		Sausage Hanging Truck:	15641	Former Filler: 540
		Cattle Head Inspection Trucks:		Fillers: 300, 400, 500
		17040, 17401		Fillers: D40, D160, DT40, D80
		Gambreling Table:	19258	Bock Filler: 600 and 600B
		Table:	66-VP	(without Agitator assy)
		S/S Slat Top Conveyor	66 SLT	
		S/S Slat Top		<u>HAULITAIN-CHAMPION COMPANY</u>
				<u>OAKLAND, CALIFORNIA</u>
				Belt (Food Contact): (Food King) 58-NOS, (Food King) 78-NOS, (Food King) 98 Nos,
				Sno-Tex, Sno-Tex Junior
				Belt (Fully Packaged Product): 3 ply Sno-Cone (Rough Top)
				<u>HAYES MACHINE CO.</u>
				<u>MARSHALL, MICHIGAN</u>
				Cartoning Machine: CM-100C-S,
				515-B-.S
				<u>HAYON MANUFACTURING AND</u>
				<u>ENGINEERING CORP.</u>
				<u>FRAMINGHAM, MASSACHUSETTS</u>
				Pan Greaser: 6400, 6600
				<u>HAYSEN MFG. COMPANY</u>
				<u>SHEBOYGAN, WISCONSIN</u>
				Packaging Machine: Econ-O-Line
				Horizontal Form-Fill-Seal
				Packaging Machine: RT-10,
				RT-112, RT-113, RT-114,
				RT-118, RT-413, RT-414
				Vertical Form, Fill & Seal
				Packaging Machine: A, B, C,

Manufacturer or Distributor and Type and/or Model

CM, AP-16
Wrapping Machine: 43-L
Flex-Vac Pouch Packaging
Machine: 6-9-.
Flex-Vac-Rotary Pouch Packaging
Machine: 6-7-...., 6-10-....

HEAT & CONTROL, INC.
SAN FRANCISCO, CALIFORNIA

Breaded Product Fryer: BPF
Oil Heat Exchanger: HXIA15
Motorized Catch Box: MCB, DPF
Electric Oven: 1R
Feed Conveyor: FC
Flour Applicator: BB-D
Wet Feeder: BB-WF
Batter Applicator: BB-C
Transfer Conveyor: BB-C
Heat Exchanger: IU, HAU
Multi-Purpose Oven: MPOB-.....,
MPOC-....., MPOD-2L
Multi-Purpose Ovens MPO-D-.....,
MPO-D-.....-E
Electric Multi-Purpose Oven:
MPOC.
Char-Broil Brander: CBA-30
Continuous Oil Filter: CF-5112
Two Zone Gas Fired Oven
MPO-d-....-2Z

HEAT SEALING EQUIPMENT COMPANY
CLEVELAND, OHIO

Wrapping Unit: 110
Wrapping Table w/Film
Dispenser: HTP-...
Vertical Primal Wrapper:
VPW-50, VPW-60
Primal Wrapper: PW-36, PW-42
Wrapping Machine: 1...-.., 6...-.., 8...-.., 9...-..
Belt Sealer: 555, 560
S/S Tables: KK-1S, KS-1S

F. C. HEIDEN, INCORPORATED
MARSHALL, WISCONSIN
Liquid Smoke Spray Cabinet: 550

B. HEILER & COMPANY
CHICAGO, ILLINOIS
Pneumatic-Automatic Nozzle:
Charsol C-10
"Metercator" Liquid Dispenser:
480

HLMA
QUIMPER, FRANCE

Filling Machine: DM-500,
DM-60-CB, DM-120
HENNY PENNY CORPORATION
EATON, OHIO

Deep Fat Fryer: 500 PHF, 600 PHF
Breading Machine: BM-110
Heat Exchanger: IU, HAU
Multi-Purpose Oven: MPOB-.....,
MPOC-....., MPOD-2L
Multi-Purpose Ovens MPO-D-.....,
MPO-D-.....-E
Electric Multi-Purpose Oven:
MPOC.
Char-Broil Brander: CBA-30
Continuous Oil Filter: CF-5112
Two Zone Gas Fired Oven
MPO-d-....-2Z

H & H POULTRY EQUIPMENT COMPANY
REHOBOTH, DELAWARE

Neck Breaker: I, 11

HICKORY SPECIALTIES, INC.
CROSSVILLE, TENNESSEE

Plastic Storage Tank: ZPT80

OTTO L. HILGNER CO.
HATFIELD, PENNSYLVANIA
Leg Holding Machine with
Sterilizer: 333

HILL AND SON, INC.
BALL GROUND, GEORGIA
Poultry Thigh Deboner: M-1200
M-1200-A

HINDS-BOCK CORP.
REDMOND, WASHINGTON
Conveyor: SC-...
Piston Filler: SP-64, SP-128,
2P-64, 2P-128, 2P-156, 4P-08,
5P-03
"U" Shaped Hopper with Agitator:
UHA-...

HI-SPEED CHECKWEIGHER CO., INC.
ITHACA, NEW YORK
Poultry Sizer: SS-70, SS-70-..
Product Flow Diverter: MFDA..
Checkweigher AA-78

HOBART CORPORATION
TROY, OHIO
Band Saw: 5212, 5216, 5514,
5514-HS, 5614DU, 5614DU-HS,
5216-D, 5614TNU, 5614TNU-HS,
Belts Conveyor: BC-1813
Vertical Conveyor: SC-90-56,
SC-90-56A, SC-90-66
Loaf Conveyor: CB-0606
Blender: BL-20, BL-306
Food Cutter: 8141, 8181-D
Grinder: 4046, 4056, 4146, 4152,
4156, 4166, 4256, 4632, 4732,
4812, 4822
Mixers: A-200-D, D-300-D,
H-600-D, L-800-D, M-802-U,
M-802-UG, V-1401-U, V-1401-UG,
H-600-DT, D-300-DT, A-200-DT,
AS-200-D, AS-200-DT, A-200-FD,
AS-200-FDT, AS-200-FD,
AS-200-FDT

Meat Grinder: 4266, 4346, 4352,
4356A, 4356J
Vertical Cutter/Mixer: VCM-25
US, VCM-40 US, VCM-130 US
Patty Machine: PM-60, PM-60-A
Rotary Meat Flaker: RF-15
Slicer: 1612, 1712
Tenderizer: 403-U
Larding Attachment: 21
Loaf Mold: 80
Wrapping Machine: FG-AS1
Wrap Station: W-3
S/S Scales: Standard 7000

Manufacturer or Distributor and Type and/or Model

Series

Scales: 402, 1733-P, 1733-SS,
3000, 7000, 1500 U, 1500 VU.
Scales (with Separate Table or
Stand): 1000, 1000S, 2000S,
1510U, 1510-2U, 1540U, 1520,
1541, 1800, 1840, 1850.
Counter Beam Scale: 41-1000SP,
41-1050SP

Spring Dial Scale: 45-1000SP,
45-1050SP

Single Beam Scale:
45-3132-HOB-SP

Double Beam Scale:
41-3132-HOB-A21-SP

Full Capacity Beam Scale:
41-3132-HOB-HO3-SP

Bone Dust Remover: ABR-1-U

Cutter/Mixer: HCM-300, HCM-450

Scale Counter Spring Dial:
HOB-15

C. HOLZGER & COMPANY LTD.

SWITZERLAND

Alpina Cutter: PB-50, PB-60,
PB-80, PB-125, PB-200,
PB-300, PB-500

Alpina Clipping Machine:
DK-1060

Automatic Vacuum Filler and
Stuffer: KF-1100

HOLYMATIC CORP.

PARK FOREST, ILLINOIS

Conveyor: 611

Grinder-Mixer: CMC, GMG-150,
CMC-180, GMG-180A, GNC-175

Patty Machines: Super 54, 400,
500, 500A, 580', Powerform 800,
Powerform 840, 840-A, 200-U,
HG-850, 2077

Conveyor: 612

Tenderizer: AMT-650, AMT-625,
625-A, 625-B, 675

Meat Log Cutter: 369

Speed Steak Machine: BA

Power Core Conveyor: 845, 805

Seasoning Injector: 660

Hydraformer: 670, 670-A

"Cow Puncher" Scoring Conveyor:
837, 814, 535

Cheese Spreader: CS-:::

Patty Machine: 879, 880

HOLLYWOOD PLASTICS, INC.

LOS ANGELES CALIFORNIA

Tote Boxes: Types 1, 2, 3, 4
5, 7

HOLMATIC, INC.

SOUTH SAN FRANCISCO, CALIFORNIA

Filling Machine w/o Agitator:
DF-10, DF-20

Agitator for Filler: DF-10,
AD7-10/20

Packaging Machine: CM-13

DOUGLAS HOMS CORP.

BELMONT, CALIFORNIA

S/S Dial Scales w/Dashpots
(Platform with welded studs &
wing nuts for easy removal):
28DS, 1000DS, 24DS, 5DA,
10DS, 20DS

Dial Scales w/Dashpots: 5DC,
10DC, 20DC, 24DC, 28DC,
2000DC

HOOPER ENGINEERING COMPANY

ELMHURST, ILLINOIS

VAC Packaging Machine: 503, 504,
1000, 505, 1500, 1501, 1600,
1000-B, 2500, 1000C, 1000D

Vacuum Packaging Machine: 2600

HORIX MFG. COMPANY

PITTSBURGH, PENNSYLVANIA

Flo Filler: HB-::--DA,
HF-::--DA, HA-::--DA

HOWE CORPORATION

CHICAGO, ILLINOIS

Ice Faker (w/Storage Bin):
20-E

Ice Faker (Hanging): 30-EE

Ice Makers: 10-E, 15-E

S. HOWES COMPANY

SILVER CREEK, NEW YORK

Incline Screw Conveyor
Mixer: DA-:::

HOWE-RICHARDSON SCALE COMPANY

CLIFTON, NEW JERSEY

XL Beam Scale (w/S/S Platform &
a Stand): 5400-S, 5401-S,
5402-S

Magna-Weight Bench Scale (w/S/S
Platform & a Stand):
5600-1-S, 5700-1-S, 5800-1-S

XL Dial Scale (w/S/S Platform &
a Stand): 6400-S, 6401-S,
6402-S

XL Weight-O-Craph Scale (w/S/S
Platform & a Stand): 7401-S,
7402-S

Magna-View, DPMV, Scale (w/S/S
Platform & a Stand):
9300-1-S, 9400-1-S, 9500-1-S

Magna-View, SPMV, Scale:
9600-1-S, 9700-1-S, 9800-1-S

Mechano-Weight Scale (w/S/S
Platform & a Stand):
5700-3-S, 5800-3-S

A. W. HUGHES COMPANY

BENSENVILLE, ILLINOIS

Aer-Vac Unit

Convac Unit

Rotoclaw: Mark II

Rotocleaver: Mark III

Rotoclaw Junior

HUGHES CO., INC.

COLUMBUS, WISCONSIN

Rotary Drum Blancher: 02585,
02586, 02587, 02867

Auger Blancher: 80, 120, 160

Oscillating Conveyor: 100

HUNTINGTON INDUSTRIES

BETHRAYA, PENNSYLVANIA

Tray Maker Machine

Manufacturer or Distributor and Type and/or Model

HYCOR CORPORATION
LAKE BLUFF, ILLINOIS
S/S Rotary Strainer: RSM-.....

HYDRO-THERMAL CORP
MILWAUKEE, WISCONSIN
Wizzard Drum Opener: F (Cut
Outside the Chime)

HYTROL CONVEYOR COMPANY INC.
JONESBORO, ARKANSAS
Poultry Parts Conveyor: TR-78
Conveyor TA-79-G

IDEAL EQUIPMENT CO., LTD.
MONTRÉAL, QUÉBEC, CANADA
Packaging Machine: SL-.....

INDUSTRIAL DESIGN & MACHINE CO.
NORFOLK, VIRGINIA
Fat Measuring Tool: H-2622-R1
Ham Circumference & Carcass
Length Measuring Tool:
H-2622-R2
Ham Gauge Tool: G-2789-1

INDUSTRIAL METAL PRODUCTS CO.
INC., SAN BRUNO, CALIFORNIA
Vibrating Conveyor: 711

INDUSTRIAL KNITTING INC.
MONTREAL, QUÉBEC, CANADA
Fully Automatic Netting
Machine: 44

Air Operated Meat Stuffing
Machine: 616

INDUSTRIAL SPECIALTIES CORP.
NIXA, MISSOURI
Automatic Turkey Basting Unit:
5T

INDU-TRONICS
GAINEVILLE, GEORGIA
Automatic Poultry Sizing Scale:
SMS-SS1836

INTEGRAL PROCESS SYSTEMS, INC.
PARK FOREST, ILLINOIS
Cryotransfer Freezer: 18-11,
24-11, 36-11, C-....
Nitrogen Freezer: .2, .3, .4
Cheese Applicator: C-24, C-36
Sauce Applicator: S-24, S-38
Shuttle Conveyor: 618, 624, 836,
848, SC...., SC...., SC...: S
Cryotransfer Freezer Tunnel: XB,
C (Carbon Dioxide), CK
(Liquid Nitrogen)
Automatic Patty Collator-
Shingler: IPS-SCO2
Conveyor: 2-30, C.T.
CO2 Freezer: C-.....-1

INTERNATIONAL MARKETING
LINCOLN, NEBRASKA
"Dura Life" Plastic Drums:
Sealable Plastic Head and
Slip-on Lid

INTERNATIONAL OFFICE APPLIANCES
NEW YORK, NEW YORK
Cyclone Meat Roll Tying
Machine: TS-25
"Dove" Meat Roll Tying Machine:
DT-1

INTERNATIONAL SALT COMPANY
CLARKS SUMMIT, PENNSYLVANIA
Brine Tank: Wood
Lixiator: Sterling
Brinemaker "Sterling Brinopak":
IS-....

Pur-O-Pak Brine Purification
System: PP3000, PP6000,
PP12,000
Fiberglass Polyester Brine
Tank: 81-060

INTRALOX, INC.
NEW ORLEANS, LOUISIANA
Belt (Food Contact)
Plastic Open Hinge: KD-10900
Hide Stripper: D

ISLAND EQUIPMENT COMPANY
HIALEAH, FLORIDA
Bone Conveyor

LEN E. IVARSON INC.
MILWAUKEE, WISCONSIN
"Schrode'r" Kombinator
MKB 04/178-1400 w/pump KL05
UKB 04/178-1400 w/pump KL05
Margarine Packaging Machine

"Bock" FOB....
"Benhil" Margarine Filling &
Packaging Machine: 8345

J. & B SAUSACE COMPANY, INC.
WAELDER, TEXAS
A UNIT OF ITT CORP.
S/S Meat Tumbler: VT-1000

JABSCO PRODUCTS
COSTA MESA, CALIFORNIA
Sanitary Pumps: Series 15010,
15030, 15050, 15070, 15170

JACCARD CORPORATION
BUFFALO, NEW YORK
Steak Cutter (Portion-Matic):
1070, 1076-A
Slicer (Instant-Matic): CKS
Tenderizer (Tender-Matic):
CA-100, E-80, E-90, CA-101,

Manufacturer or Distributor and Type and/or Model

CA-102, H, J, E-93 Vacuum Packaging Machine: VC-999- Dicers: TA-84, TA-84S, TA-108S, Treif Junior Dicer/Slicers: Piccolo II, Derby, Sprint, Unimat 108, Unimat 108/2, Cubemat 120, Cubemat 144	Air Saw: 900F, 1000F Sheep Brisket Shear: "Real Cold" Hog Neck Breaker: 3300 HNB Pneumatic Hock Cutter: 400 HC Hock Cutter: HG-400 Electric Bone Saw: 400L, 4002 Brisket Saw: 5 DM, MG-1 Electric Dehider: DH-1, DH-2, DH-3, DH-4 Hydraulic Carcass Splitting Saw: "Hydra-Splitter", OTT. Loin Dropper: 25CL Lung and Kidney Remover: LKE-1 Jarvis "Buster" Band Saws: (Adequate sterilizing facilities must be provided. This will include a hot water hose with an adequate supply of 180° F water.); H080, S760 Sig Flaying Knife (Not accept- able for trimming grubs) Electric Reciprocating Saw: 45E Carcass Splitting Saw: 44 Air Reciprocating Saw: 45E Individual Off-line High Pressure Bird Washer with Chlorinator: TC-100, C-100 Carcass Band Saw w/Water Flush and Anti Drip Device: Buster II (The water flush device does not preclude a suitable sterilizing system.) Dehider: Starcraft II Sheep Dehorner: 425-8 Hydraulic Saw: 700F, 1000F	Cutting Board: Thermo-Plastic JET SPRAY WALTHAM, MASSACHUSETTS Refrigerated Dispenser: TJ3
JACOBSON MACHINE WORKS, INC., MINNEAPOLIS, MINNESOTA Meat Crusher "Full Nelson" 1-1614-B, 1-2214-B, 1-3414-B	JETNET CORPORATION CARNEGIE, PENNSYLVANIA Applicator (Jettyer Netting); Hand CHL, Hand CHM, Hand CXHL, Pneumatic FF-1001-Type-CAL; pneumatic FF-1001-Type-CXAL Net Loading Cartridge: S/S "NetMatic" Net Loader: F-4000	JETNET CORPORATION CARNEGIE, PENNSYLVANIA Applicator (Jettyer Netting); Hand CHL, Hand CHM, Hand CXHL, Pneumatic FF-1001-Type-CAL; pneumatic FF-1001-Type-CXAL Net Loading Cartridge: S/S "NetMatic" Net Loader: F-4000
JAMAR CORPORATION ELGIN, ILLINOIS S/S Stuffing Horns: S, R, L, RB	J-HAWK PLASTICS LEWOOD, KANSAS Cutting Board: Kimo Plastic Cattle Head Skinning Station: JPH-2 Hide Puller: JP-2	J-HAWK PLASTICS LEWOOD, KANSAS Cutting Board: Kimo Plastic Cattle Head Skinning Station: JPH-2 Hide Puller: JP-2
JAMM INDUSTRIES CHICAGO, ILLINOIS S/S Wire Belt Conveyor: J-100, JD-200, JD-300, JT-400	JOHNSON BROTHERS MANUFACTURING, LTD. WINNIPEG, MANITOBA, CANADA Cattle Head Skinning Station: JPH-2	JOHNSON BROTHERS MANUFACTURING, LTD. WINNIPEG, MANITOBA, CANADA Cattle Head Skinning Station: JPH-2
J AND R MANUFACTURING MESQUITE, TEXAS "Oyler" Smoke Pit: SS-1, SS-2	JONES & HUNT INC. ORWIGSBURG, PENNSYLVANIA Storage Tank: Plastic	JONES & HUNT INC. ORWIGSBURG, PENNSYLVANIA Storage Tank: Plastic
HARRY P. JANES STOCKTON, CALIFORNIA Sanitary Type Valve: 3-2, 2-3	JONES SUPERIOR MACHINE COMPANY WAUKESHA, ILLINOIS Band Saw (Packers): 19-A, 53-A, 54-A	JONES SUPERIOR MACHINE COMPANY WAUKESHA, ILLINOIS Band Saw (Packers): 19-A, 53-A, 54-A
JARVIS CORPORATION MIDDLETOWN, CONNECTICUT	Ribbon Blender: SRB-... Traveling Table Band Saw: 200S Stationary Table Band Saw: 190S Ham Tumbler: HT-...	Ribbon Blender: SRB-... Traveling Table Band Saw: 200S Stationary Table Band Saw: 190S Ham Tumbler: HT-...
Vent Cutter: (Surfaces of machine contacting carcasses must be sanitized between each use with 180° F. water or solution of 20 ppm residual chlorine at point of use.)	DONALD S. JARVIS, INC., EDGEMONT, PENNSYLVANIA "Holly-Reynolds" chiller Vat: 160	JOY MFG. COMPANY WILMINGTON, MASSACHUSETTS Greer Battering Machine: FBA Greer Breading Machine: FBR
Dehider w/Rear End Exhaust: JC-1	J. D. EQUIPMENT COMPANY DALLAS, TEXAS Cooker: H71-375 Dip Tank: BT-1	JULIAN ENGINEERING COMPANY CHICAGO, ILLINOIS "CLASS" Water Spray Cabinet: 1020 "CLASS" T-Bar Product Conveyor: 1060
Hydraulic Hock Cutter & Dehorner: 25C, 26K Hydraulic Dehorner: 25-D	JENSEN ASSOCIATES INC. RIVER VALLEY, NEW JERSEY Chicken Dolly	JENSEN ASSOCIATES INC. RIVER VALLEY, NEW JERSEY Chicken Dolly

"CLASS" Automatic Loader: 1080
"CLASS" Belt Unloader Conveyor:
10/0

"CLASS" Brine Deluge Cabinet:
10340

"CLASS" Coagulant Deluge
Cabinet: 1050

"CLASS" Cook Cabinet: 1010

Brine Chill Cabinet: VBC-100

JUPITER OF G. VERITA COMPANY
SUFFERN, NEW YORK

Pneumatic Dehider: HD-7

JUSTIN ENTERPRISES, INC.
FAIRFIELD, OHIO

Fibre Glass Tank, Acceptable
for brine & water storage.

K

K-IRON, INC.,
SCOTTSDALE, ARIZONA
S/S Platform Scale: B3W

KAISER ALUMINUM & CHEMICAL
COMPANY, CHICAGO, ILLINOIS
HCT-803

Foil Container Closing Press:
ACM-400

"Air-O-Matic" Pie Press: A-800

KAMFLEX CORPORATION
ADDISON, ILLINOIS

Conveyor: 700-....., 700A-.....,
702-....., 703-....., 704-.....,
705-....., 810-....., 811

S/S Conveyor: 733-.....

Boning Conveyor: 771

Walking Beam Conveyor: 781

S/S Wire Belt Conveyor: 731-.....

Lazy Susan Turntable: 901-....

S/S Multi-Level, Packoff Turn-
table/Conveyor System: 905-....

KARRES GMBH AND COMPANY KG.
STUTTGART WEST GERMANY

S/S Smokehouse: U2800/1, U2800/2,

U2800/3, U2800/4, 1600

KARTRIDG PAK, INC.
DAVENPORT, IOWA

Packaging Machine (Chub): 40,
41, 44, 33, 34, 36, 37, 38-1,
39, 42-1, 42-2, 50, 43

KP Vacuum Bagger: 306-2, 306-3

Vacuum Deaerator: 201-1

Weiner Stripper: 302-2, 302-3

Kartridg Pak Deboner: 312-1

Meat Chiller: 312-1-C

Meat Stuffing Pump: 313-1,
313-2

Compensating Cylinder: KS

Deboner: 318-1, 318-2, 318-3

Continuous Any-Ray Fat
Analyzer M-401

HENRY B. KATZ ASSOCIATES
SHORT HILLS, NEW JERSEY

Automatic Giblet Wrapping
Machine: K-Wrapper

KEEBLER MFG. COMPANY
CHICAGO, ILLINOIS

Mixer: Titan-238 (Paddle must
be removed daily unless
solidly welded to shaft.)

Cooker: Jourdan (Equipped with
S/S pipe and sanitary pump
which can be readily disassem-
bled for cleaning.)

Shoulder Knife: 458

S/S Vat: 341

KEATING OF CHICAGO
CHICAGO, ILLINOIS

Deep Fat Fryer w/S/S
Cabinet: TS-14,-18,-20,-24

"Wimco" Oven w/S/S Interior
& Exterior: 27-2 DOXSS

KENFIELD CORPORATION
MINNEAPOLIS, MINNESOTA

Vacuum Sealers: C-14D, C-14DN
C14E, C14EN

KERRES GMBH & COMPANY KG
WEST GERMANY

S/S Smokehouse: U2800/1

KENT COMPANY
CHICAGO, ILLINOIS
Freezer: Liquid

KENTCO
NORTH MIAMI, FLORIDA
Poultry Cutter: KCC-100,
KCC-200

Poultry Gizzard Peelers:
Series K-111

Poultry Cutter: KCG-100,
KCC-200

Poultry Gizzard Peelers:
Series K-111

Poultry Killing Machine: Rajah

KENTMASTER MFG. COMPANY
LOS ANGELES, CALIFORNIA
Hog Splitting Saw: KM-110,
KM-130, KM-160

Beef Splitting Saw: KM-75,
KM-151, KM-203, 200

Beef Brisket Saw: KM-153,
KM-500

Hog Brisket Saw: AHB, EHB
Dehorning Saw: KM-650, AD

Breaking Saw: 600, Colt
Ham/Shoulder Marking Saw: 149,
AM

Combination Ham & Shoulder &
Scribe Saw: AC

"Pace-Setter" Brisket Saw: 500

Primal Cut Saw: APC, 77 and
"Superspeed"

Carcass Band Saw: Bandmaster
Adequate sanitizing facilities
must be provided. This will
include 180° F. water.

Beef Leg Cutt-Off Saw, AL
Dehorner: Clipper 1

KERCO COMPANY, INC.
ST. LOUIS, MISSOURI
Bacon Conveyor: 200, 300

KERRES GMBH & COMPANY KG
WEST GERMANY

Manufacturer or Distributor and Type and/or Model

K-M CRYOGENICS, INC. HOUSTON, TEXAS	U2800/2, U2800/3, U2800/4, 1600	KOCH SUPPLIES, INC. KANSAS CITY, MISSOURI (Self-Feeding) Grinder: K-56
KERRISA	Liquid Nitrogen Freezer: CFF-....	Cutting Table Viscera Table K-Frane Tables: (Galvanized Frame): 01-14-...; 01-20-.. K-Frane Tables (S/S Frame): 01-27-99, 01-28-.. Packaging Machine "Multivac": AG-6, AG-8, AG-80, AG-800, A-300, A-400, AB-100, M-8-... M-8..D, M-72, R-7..., R-5..., R-80
SWITZERLAND	Belts (Food Contact): F4, F6, F10, F14, F22, F30, W6, W10, W20, W30	Gate Conveyor: 26 24 20 "Inject-O-Mat" Pickle Injector: 12351, 12350, 12352, 12354,
	Belts (Packaged Product): F3, F10R, F18R, F20R, K15, L15D, L20D, W10R	Product Packing Table: 01-17-31 Boning & Trimming Table: (Galvanized Frame): 01-14-... 01-20-.. Ham Pumping Table: (Galvanized Frame): 01-14-58
KEY EQUIPMENT COMPANY	MILTON-FREewater, OREGON	Ham Pumping Table (S/S Frame): 01-28-45
Scalper: 17A64	Air Cleaner: 2B68	Sausage Stuffing Table: (Galvanized Frame): 01-14-... 01-20-.. Sausage Stuffing Table (S/S Frame): 01-28-..
KEYSTONE VALVE	Dewatering Shaker: 1411	Boning Table W/Back Splash: 01-17-..
HOUSION, TEXAS	4" Butterfly Valve: 99-S w/pip spreader	Utility & Wrap Table: (Galvanized Frame): 01-14-... 01-20-..
KILIA FLEISCHEREIMASCHINEN	"Kilia": Rapid Cutter: 2000S	Utility & Wrap Table (S/S Frame): 01-28-..
RIEL, WEST GERMANY	KLAUS INDUSTRIES MT. PLEASANT, TEXAS	Trimming Table: (Galvanized Frame): 01-14-... Trimming Table (S/S Frame): 01-28-.
	Oil Sac Sutte: I	
KLIKLOK CORPORATION	HS-... "Captain C" Packaging Machine:	
REDWOOD CITY CALIFORNIA	HS-... "Captain D" Packaging Machine:	
	HS-... "Captain G" Packaging Machine:	
	HS-... "Captain H" Packaging Machine:	
	HS-... "Captain S" Packaging Machine:	KOACH ENGINEERING, INC. LOS ANGELES, CALIFORNIA Cryogenic Immersion Freezer: C1F-3..
	"Captain K" Packaging Machine	Sausage Bucket: 01-12-.. Scale Conveyor: 26 26 00 Belt Conveyor: 26 26 65 Horizontal Product Conveyor: 26 27 75 Overhead Bone Conveyor: 26 27

S/S Meat Truck: 01-17-03
 Meat Truck (Hot Dipped Galvanized): 01-14-...
 Sealing Machine (MultiVac): AG-4, B-6, BG-6, R-67, R-70
 Fat Control (Digital): Honeywell
 Alpina Cutter: KA-175, KA-275, KA-440, KA-660
 Portable Cook Tank: SP-18424
 Worm Screw Conveyor: 28 26 30
 Honeywell DFC Console: 29 04 00
 Durasan Cutting Boards: 01-14-..., 01-17-...
 Koch Dicers: 28 30 00, 28 60 00
 Treif Dicers: 21 01 44, 21 01 08
 Portable Inclined Belt Conveyors: 26 28 50, 26 29 00
 Triple Track Broiler: 22 30 00
 Inclined Belt Conveyor: 26 29 50
 Head Flushing Cabinet: 10 00 74,
 10 00 75, 10 00 76, 10 00 77,
 10 00 78, 10 00 79
 Smokehouse Trucks & Cages: 2928, 2929, 2925, 2453-7, 2453-8
 Dropped Meat Wash Stand: 01-11-36
 Umbrella Tripe Washer: 10 03 57,
 10 03 58
 Pluck & Gullet Tables: 10 01 27,
 10 01 28, 10 01 29
 Viscera Separating Table: 10 06 89
 Beef Paunch Working Table:
 10 03 76
 Hog Head Holder: 10 01 01
 Paunch Truck: 10 00 72, 10 00 69
 Head Inspection Stands: 10 00 ,
 84, 10 00 86, 10 00 87, 10 00
 88
 Fat Receiver & Washer: 10 06 99
 Hog Scalding Vats: 10 02 29,
 10 02 30, 10 02 31, 10 02 35,
 10 02 36
 Head Inspection & Work Truck:
 10 07 00, 10 07 01
 Tripe Scalders: 10 03 59,

10 03 60, 10 03 62
 Head Working and Trimming Table: 10 02 93
 Offal Truck: 10 01 05
 Loin Rack Truck: 01-20-..., 01-14-..., 01-19-...
 Nesting Smokehouse Truck: 32921
 Cattle Head Loops: 10 00 91,
 10 00 93
 Head Inspection Truck: 10 02 97,
 10 02 98, 10 02 99
 Revolving Tripe Ring: 10 03 68
 Hog Vissera Inspection Table:
 10 00 96, 10 00 99
 Moving Top Hog Inspection Table: 10 07 02 (sanitized with 180° F. water.)
 Truck Smokehouses:
 32 00 01, 32 00 02, 32 00 03,
 32 00 45, 32-01-55, 32-01-57
 S/S Curing Tanks: 01-12-..., 01-16-...
 Hide Puller: 10 02 80
 Koch Control Plus Weight Control: 21 40 00
 "Maja" Pork Skinner: SKS350,
 SKJ500, VAZ500, VAZ502,
 VBA-505
 Revolving Head Wash Cabinet:
 10 02 88
 Primal Cut Wrapping & Bagging Station: 21 01 01
 Frey Electro-Hydraulic Stuffer:
 24 53 30, 24 53 70
 S/S Lazy Susan Tables: 26 22 50,
 26 22 60, 26 22 70, 26 23 50,
 26 23 60, 26 23 70, 26 28 25
 "Multivac" Sealing Machines:
 AGW, AGV, AG-5, B-7
 S/S Cook Vats: 01-20-
 Vacuum Ham Tumbler: 24000
 S/S Boring Table: 26 28 00
 "Grand Prize" Smokehouses:
 32 01 42, 32 01 43, 32 01 44,
 32 01 45
 "Palma" Grinders: KP-250,
 KP-300, KP-400
 Ham Pump: 011227
 "Koch-Farpa" Stuffer: KF-50,

"Koch" S/S Cutter KS-20, KS-30, KS-40, KS-75, KS-125
 Low Voltage Electric Carcass Stimulator: 150LV
 Vacuum Tumbler: 478000
 Steam Cabinet: 31141
 Smokehouse: "KLE-..."
 Stuffer: "KS" P6-...
 Automatic Chopper Mixer Emulsifier: SEL0-KS FD-9
 KOL-FLO CORPORATION BAYONNE, NEW JERSEY
 Liquid Cooler: DMC-10
 KOPPENS MACHINE FABRIEK B.V.
 BAKEL, HOLLAND
 Automatic Batter & Breading Machine: EPR-...
 Croquette Machine: CR-400
 Deep Fat Fryer: BR-S
 Patty Machine VM-400
 GUNTER KRUSE PACKAGING, INC.
 OWNERS GROVE, ILLINOIS
 "Swissvac" Vacuum & Sealing Machine: Superjumbo.
 Sealing Machine: 500, 550
 Vac-Pak Machines, Transmatic
 600, 610, Tandem 650
 Sealing Machine: DUO-410
 KOHLMAN, INC.
 MENOMONEE FALLS, WISCONSIN
 Kramer-Crebe "Cut-Mix" Cutter:
 w/S/S Bowl: CM-..., VSM-...
 Autovac Packaging Machine: Quick Automatic, Quick Duo, Junior 1,
 Variant 111, Variant 1V,
 Variant V, Variant ST
 "Pyton" Truck Dumper: 119 (to be used with trucks equipped with

Manufacturer or Distributor and Type and/or Model

anti-drip devices)

Angle Grinders: 197, 198

S/S Carts: CV-400, CV-600

"Tiromat" Vacuum Packaging Machine: CS-...
"Fessman" S/S Smokehouse: T-3000, T-6000

S/S Smokehouse Truck: CV-ST "Fessman" Continuous Frank Unit: T-4000

Fill Clip Machine: TCA-S "Poly Clip" Packaging Machines: SRC-...
Linker & Stuffer: VA, VF-325 Continuous Stuffer: VF-350 Continuous Vacuum Stuffer: VF-20, VF-16, VF-12 Metal Detector: SMD, PMB "Tiromat" Vacuum Packaging Machine: CSV430L (Gas Injection)

KVP COMPANY, INC.
SACRAMENTO, CALIFORNIA
Belts (Food Contact)
Plastic Flat Top: 21...U, 22...U
Gizzard Conveyor Belt: 11000S-U Belts (Food Contact)
Plastic 615...620.
Plastic Chain W/fused Top:
410..., 415..., 420..., 425...
L

LADISH COMPANY, TRI-CLOVER DIVISION, KENOSHA, WISCONSIN
Air Operated Valves: Series 161, 162, 171, 262, 361, 371
Pump (Sanitary): PR, PRE, PRED
Tri-Flo Centrifugal Pump:
C-Series, SP-Series
Pressure Gauges: 54C28-X,

54C30-X Magnetic Traps: A55, A55 MP Bi-Metallic Dial Thermometer:
54-B52-X Flo-Verter: 64-172 Tri-Blender: F...MD-B...S In-line Filter: FM-:-: with filtering media B, C, D & E

LA HACIENDA MEXICAN FOODS CO.
LUBBOCK, TEXAS
Semi-Automatic Taco Fryer: DSTM 480

LAND O' FROST, INC.
LANSING, ILLINOIS
Meat Vacuum Bag Packager "Pouch-Vac" 100 Filler: 101

H. J. LANGEN & SONS LTD.
WESTON, ONTARIO, CANADA
Carton Machine: B-1 Vacuum Meat Press: H-75/S, H-95/S, H-105/S Ham Vacuum Curing and Massaging Wagon: W-90 Tumble Cure: B-120 Tumble Cure w/Vat: W-80 Can Feeder: V-86 Can Filler: V-79 Vat Dumping Device: P-82 Can Filling Machines: VP99/90, VP99/120, V130/..., VP99/150 Ham Press H95/SV Vacuum Tumbler/Injector R120...N

LANIER MACHINE COMPANY
GAINESVILLE, GEORGIA
Poultry Killer: 1000 Line Devider: 3000

LASAR MFG. COMPANY
LOS ANGELES, CALIFORNIA
Frozen Meat Flaker: AU-MF, CMF-G, CMF-S Grinders: A-42F, A-42HF, A-52F, A-52HF, A-56F, AA-56F, AU-42F, AU-52F, AU-56F, TCA-12,

TCA-22, TCA-32, AA-66S, AA-1100S, AA-1600S, AA-66,
AA-1100, AA-1600, FMBG-1100,
FMBG-1100S Mixer: 150F, 250HF, 500HF, 250F,
1000, 1500, 2000 (Agitator to be removed daily for cleaning)
Mixer-Grinder: 150/42, 250/52 Band Saw: B-12F, B-14F, B-16F, SA-20F, SA-30, SA-36, SA-30F, SA-36F "Butcher Boy" Mixer: 500F Mixer-Grinder (Agitator to be removed daily for cleaning): 500/36, 500/66, 1000/66, 2000/66 Frozen Meat Cutter: GSF-620

JOHANN LASKA u. SOLINE VIENNA, AUSTRIA
"Laska Cutters (w/S/S Frozen Meat Cutter GFS620 k45S, K60S, K100S, K130S, K200S, K3302, K500S

LATEIM METAL
DENVER, COLORADO
Head Inspection Rack: LMHL S/S Head Wash Cabinet: LMCS Galv. Head Wash Cabinet: LMGS S/S Wall Mounted Head Flush Cabinet: LMWHS Galv. Wall Mounted Head Flush Cabinet: LMWHG S/S Meat Pan Table: LMPT Cutting Top Table: LMCT Conveyor w/Cutting Boards: LMBI-15, LMDBC Smokehouse: LSM-....

H. D. LAUGHLIN & SONS
FT. WORTH, TEXAS
Conveyorized Boning Table & OH Bone Conveyor: SBT-..., OCB-...
Inclined Screw Conveyor: SCP-T, SCPF-L Stuffing Table: SSST

Utility Table: STUT
Bonning Table: STBT,
DBT-2000, GBT-A
Inclined Screw Conveyor: SCP-L
Ham Pumping Table: HPT
Paunch Truck: SSPT, CSPT
Smokehouse Truck, Galvanized:
S-
Hog Gambrelling Table: HGT
Head Inspection Stand w/S/S
Head Loops: HIS-
S/S Head Flush Cabinets:
FHSC-
Galvanized Head Flush Cabinets:
HFC-
Viscera Inspection Table w/S/S
Pans: VIT- (Sanitized with
180° F. water.)
Head Inspection Truck: HIT-
Offal Hanging Truck: LHT-
Offal Freezer Truck: OFT-
Flight Top Boning Table: FBT-
Conveyor: SKBC-*, HPC-*,
SSBC-*, FBTC-*,
Lazy Susan: LZSN, LZSN-A60
Head Workup Table: HWTT-S
Liver Hanging Truck: LHTP
Conveyor Table w/S/S Top: CPTG
Truck: OCT-18
Tripe Inspection Ring: TR-11
Tripe Umbrella: UMTW
Packing Table: SMP-
SMPTA-
Meat Wash Sink: MWS-A
Paunch Table: PWT-A
Heat Tank: RFH
Tallow Tank: FTI
Tripe Hopper: ETRH
Rotary Meat Slasher: RMSI
Trimming Hopper: THSU-
Steam Jacketed Kettle: ERC
L.B. PRODUCTS CO., INC.
OTTUMWA, IOWA
Tank: LB275
Cut-up Shackle: 1008-ws
S/S Sausage Tub: 3030
S/S Vegetable Tank: 360
S/S Meatainer: 1433

S/S Combination Eviscerating
Shackle: 1454, 1254
LEAF-FI-INTERNATIONAL, INC.
TEANECK, NEW JERSEY
Filling Machine (Rheon):
204-A, 205-A
LE BEAU PRODUCTS
BARABOO, WISCONSIN
Tote Boxes Gray & Natural
Color: R197A, R187A, R180A,
R250A, R240A, R5688, R5693,
R501, R500
LEDER, INC.
PITTSBURGH, PENNSYLVANIA
Belt (Food Contact) Rapptex:
E60/1 0+02 PU, E60/1 0+05 PVC,
E60/1 05+05 PU, E90/2 0+05
PVC, E120/2 05+20 PVC, E120/2
05+10 PVC, E120/2 0+02 PU,
E120/2 0+05 PVC, E120/2
05+05 PVC, E240/2 0+10 PVC,
E240/2 05+10 PVC, E360/3
05+10 PVC
Belt (Packaged Product Only)
Rapptex: E120/2 0+P1 PVC,
E120/2 05+P3 PVC
LEE METAL PRODUCTS COMPANY
DIVISION OF LEE INDUSTRIES, INC.
PHILLIPSBURG, PENNSYLVANIA
S/S Pressure Kettle,
w/Perforated S/S Basket or
Plate: P.C.
Flush Valve: Plug
Cooling Pan: 5
S/S Kettle: A, B, C, D, CD, CWD
Closed Top Tank (when fitted
with Sanitary Quick
Couplings): 70 Gal
Agitator, Single Motion: 5, 7,
8, 10
Agitator, Double Motion: 9M
S/S Jacketed Tank: U-
Agitator: SR, DR, PR, SRS, DRS,
PRS

Single Shell Gas Fired Tank:
PBT
LEFIELD COMPANY
SAN FRANCISCO, CALIFORNIA
Tripe Scalders: 2040-5 S/S,
2040-5G/S
Sausage Stuffing Table: 7555
Cutting Table: 7517-8
Inspection Table (circular):
1095-3
Moving Top Cattle Viscera
Inspection Table: 1096 (san-
itized with 180° F. water.)
Belt type Bone & Fat Conveyor:
6560
Paunch Truck: 7005
Electro-Hydraulic Head
Spitter: 1023
Offal Truck: 7035
Tripe Umbrella: 2030
Dump Bucket: 4090-SC
Utility Table: 7520
Head Work-up, Cattle: 1020
Head Inspection Truck, Cattle:
7065 7-65-8
Rod Type Conveyor: 6561
Pluck Trimming Table: 2070
Offal Carrier: 6055-1 & 3
Trimming & Boning Table, S/S
Top: 7516
Offal Rack: 6055-6, 8, 11, 13
Tripe Truck: 7031-1
Offal Pan & Carrier Rack: 6546
Viscera Table Extension: 2075-6
Scrap Conveyor: 6550, 6550-1
Viscera Inspection Table
(Hog-Sheep): 1096-1
(Sanitized with 180° F.
water.)
Viscera Separating Table:
2075-1
Boning Table: 1096-2
Product Dump and Drain Tank:
5024
Meat Wash Table: 7540
Beef Foot Basket for Kill Floor
Conveyor: 6046-2 and 6046-2S
Beef Foot Basket for Scalding
Beef Foot Basket for Sca

Conveyor: 6046-1
 S/S Cooking Basket: 2050-2
 Quarter Landing Table: 7520-19
 Pneumatic Hoof Holder: 2060-6
 Sheep Head Work-up Table:
 1020-21
 "Roll-A-Hide" Hide Puller:
 1062A (Probe must be sanitized
 between each carcass.)
 Hide Puller "Ultimate 8":
 1061-1
 Round Bar Slide Bed Belt
 Conveyor: 6564
 Beef Viscera Work-up Table
 s/Manure Dump and Paunch
 Flushing Hopper: 2075
 Bin & Screw Conveyor: 6550-4
 Foot Scalding Tank: 2060-10
 Roller Bed Conveyor: 6562
 S/S Rotating Table: 1096
 Electric Stimulator: 4051
 S/S Automatic Electric
 Stimulator 4055-4.
 Cattle Head Truck: 7065-8
 Low Voltage Carcass Stimulator:
 4051-LV

LEGION UTENSIL COMPANY
LONG ISLAND CITY, NEW YORK
 S/S Kettle: TFN-..., TLC-...,
 IGB-..., LEC-..., HEC-...,
 TWE-..., LP-..., LS-...,
 LSP-..., L1-..., TWP-...,
 TWI-..., TWU-...,
 Electric Fry Pan: ES-...,
 TS-..., LGAR

GEORGE LEISENHEIMER CO., INC.
BROOKLYN, NEW YORK
 S/S Shelf Truck: AS1-172
 S/S Sausage Stick Hanging
 Truck: SH1-172
 S/S Curing Truck: LT-172
 S/S Tilt Type Sausage Meat
 Truck: SAT-172
 S/S Tilt Type Box Truck: TT-172
 S/S Dump Bucket: DB-172
 S/S Casing Flushing Table:
 CFT-172

S/S Stuffing Table: SI-172
 S/S Boning Table: ITB-172
 S/S Cutting And Trimming Table:
 CT-172
 S/S Cook Baskets: CIB-172
 S/S Folding Smokehouse Cage:
 FC-172S
 Galv. Folding Smokehouse Cage:
 FC-172G
 S/S 4 Station Smokehouse Cage:
 NC-172G
 S/S Smokehouse Cage: C-172S
 Galv. Smokehouse Cage: C-172G
 S/S Smokehouse Tray: OT-172
 S/S Ham Press: HP-172
 Meat Tumbler: GL 77-466
 Dumper: GL 77-467
 Conveyor: GL 77-468

LELAND-DETROIT MANUFACTURING CO.
DETROIT, MICHIGAN
 Mixer: 2000DA-70, H-100-DA-70,
 H-600DA-70, L-2000DA-70,
 L-100DA-70

LIFTEC SYSTEMS, INC.
HOLLEY, NEW YORK
 Dumper: HD-100

LINDHOLST AND COMPANY
TRIGE, DENMARK
 Killing Machine: LA-12-050
 Gizzard Processing Machine:
 LA-13-390
 Chicken Scalder: CLA-12-110
 Turkey Scalder: ILA-12-110
 Automatic Head Remover:
 LA-13-130
 Poultry Picking Machine:
 LA-12-270
 Chicken Neck Splitter:
 CLA-13-330
 Turkey Neck Splitter:
 TLA-13-330

LEWIS FOOD PROCESSING EQUIPMENT,
INC. WELLINGTON, MISSOURI
 Chiller Paddle Discharge, CPD-105

LEWIS REFRIGERATION CO.
WOODENVILLE, WASHINGTON
 Freon Freezer: FF-6000
 760-C, PS760L

Spiral Freezers, 800 Series:
 -...-R..R.-...-L-
 ...-L-..R
 ...-L-..R

LEWIS AND SONS, INC.
CUMMING, GEORGIA
 Breast Splitter: LSB-52
 Leg Puller: LLP-80
 Poultry Head Cutter: HE

LEWIS WELDING & MACHINE COMPANY
FLOWERY BRANCH, GEORGIA
 Giblet Pump, 001

LEWIS SYSTEMS, MFNAASHA CORP.
WATERTOWN, WISCONSIN
 Batch Containers: TBN-10,
 TBN-20, TBN-30, BCN-10,
 BCN-20, BCN-30
 Container Covers: DC-18,
 DC-19
 Curing Vat: Plastic
 Tote Box: SN-.......

Manufacturer or Distributor and Type and/or Model

Ty-Link Separator: LS-700, LS-850	<u>LITCO PRODUCTS COMPANY</u> <u>GIRARD, OHIO</u> Plastic Pallet: PDI-8372, Freezer Spacer (Made with EMN-TR Natural Color): PDI-FS-1	<u>LOWE INDUSTRIES, INC.</u> <u>GRESTWOOD, ILLINOIS</u> Flat Blade Paddle Mixers: CS-... GSJ-... Double Ribbon Blender: CD-... ...
Ty-Tilt Top Truck Attachment: 400		<u>LOWFANCE FOOD PRODUCTS</u> <u>DALLAS, TEXAS</u> Cooker-Fryer: CF Refrigerated Batter Receptable: RBR
Ty-Linker: 122ACL, 123ACL, 140ACL	<u>LITTLEFORD BROS., INC.</u> <u>FLORENCE, KENTUCKY</u> Mixer: FM... S	Stick Holding Bar: SHB Stick Feeding Machine: SFM Chain Conveyor: CC Refrigerated Holding Tank: RHF-... Strickland Mixer: 448
Ty-MF Linker: 690	<u>LITTLE GIANT PUMP COMPANY</u> <u>OKLAHOMA CITY, OKLAHOMA</u> Pump: Zytel-31	<u>L. P. MACHINERY LTD.</u> <u>MONTREAL, QUEBEC, CANADA</u> Ham Stuffer: HST-... Ham Can Filler: PSF-3 Rotary Can Filler: PSF-2 Pullman Can Filler: PLF-12-22
Ty-Linking Machine: 90 ACL-1H	<u>LOMBI RAVIOLI & FOOD MACHINES</u> <u>CORP., BERGENFIELD, NEW JERSEY</u> Piston Type Ravioli Machine: RAP-6	<u>LUCAS-CALIFORNIA</u> <u>HAYWARD, CALIFORNIA</u> Freezing System: DF-4
Liqui-Box Corp. WORNINGTON, OHIO	Tube Type Ravioli Machine: R-4-6TU	
Liquid Filler: F, C1t, C2t, CM1B	<u>LOK-RAK CORPORATION</u> <u>EAST HARTFORD, CONNECTICUT</u> Storage Rack	
Liquipak International, Inc. St. Paul, Minnesota	<u>LOMA ENGINEERING, LTD.</u> <u>FARNBOROUGH, ENGLAND</u> "LOMA" Metal Detector: 3S, 3S-P	<u>LUMACO</u> <u>TEANECK, NEW JERSEY</u> Sanitary "Mini" Disc Valves: LUD7, LUD7-R, LUD7-MP, LUD7-RR, LUD7-MP-R, LUD7-R-MP "Betterfly" Valve: BET-MP, BET-RR
Barrel Dumper: HI-...-F		
Liquid Carbonic Corp. Chicago, Illinois	<u>LORAL-PAK CORPORATION</u> <u>Chicago, Illinois</u> Cartoner: 81	<u>LUMAR ENTERPRISES, ENRG.</u> <u>MONTRAL, QUEBEC, CANADA</u> "ideal" Meat Tenderizer: MT-M2 MT-E100
CO2 Snow Hood: CSH-1, CSH-2, CSH-3	CO2 Snow Applicator: CSII-5-... "Posi-Snower" CO2 Snowing System: H-..., M-..., L-..., IH-..., IM-..., IL-..., SH-..., SM-..., SL-..., CO2 Freezer: JE-U1B "Icelander" Cube Ice Machines: LC-... S/S LC-... "Cubemaster" Cube Ice Machines: CD-..., S/S CD-..., LCC-..., S/S LCC-... "Holiday" Ice Machines: 50W, 150AR3, 200AR3, 300AR3, 150AP2, 150W1, 150W2, 750AR4, 1000AR4, 2500W10, 3500W16	<u>LUTHI MACHINE & ENGINEERING</u> <u>COMPANY, GARDENA, CALIFORNIA</u> Dicer (Not for frozen meat): G-D
Hy-Linker: 123ACL.	Auger Conveyor: JE-U2A Cryo-Shield Spiral Freezer: JE-U6-...-...-...-...-PA	
Hy-Flow CO2 Cooling Auger: JE-U7-...-...-...-PA		
Hy-Velair Sealer: S-3C-DA		

LYNGGAARD SKANDINAVIA
COPENHAGEN V, DENMARK
 "Multi stick" Pickle Injector:
 1500, 500, 1000
 Multislicer: 180

M

MACHINERY DESIGN SERVICES INC.
ALBANY, GEORGIA

Poultry Tank Dumper & De-icer:
 D-1001

MAGNUSON ENGINEERS, INC.

Coring Machine: "CC" Hydroult
 Shuffler Feeder: 25B18-300,

23D.H.48-45K, 23D.H.33-45K

Hytab Counter Feeder: G
 "Shuffler" Sausage Cutter: G

"Shuffler" Sausage Cutter: 21DH..U-35,
 21DH65U-35R

MAHAFFY & HARDER ENGINEERING COMPANY, TOTOWA, NEW JERSEY

Packaging Machine: 800E,
 800E-FF, (Sureflow) 800,
 (Maraflex) 725, (Sureflow-730)

Vacuum Packaging Machine:
 Rigid-Flex, 726-E, 727-E,
 Sureflow 614F, 717, 717E,

717EW, 719, 719E, 720,
 722E, 723, 723E, 724E, 725E,

725EE, 728E, 728EW, 802L,
 904-E, 301-CM, "Sureflow"
 902-E, 905-E

MANDEVILLE COMPANY, INC.
MINNEAPOLIS, MINNESOTA
 Lard Rendering Cooker: LRC-...
 Sausage Cooker: SC-...

MANGANESE STEEL FORGE COMPANY
PHILADELPHIA, PENNSYLVANIA
 S/S Conveyor Belt Balance Weave
 (Packaged Product Only):
 B36-20-12

MARKET FORGE
EVERETT, MASSACHUSETTS
 Tilt Skillet (Gas Fired): 1500,
 1600
 Tilt Skillet (Electric): 1800,
 1700

Steam Cooker: A-1-...-SS,
 A-1-...-S with Stainless
 Steel Door
 Automatic Steam Cooker:
 MFA-1....SS, MFA-1....S with

MANHEIM MANUFACTURING & BELTING COMPANY, MANHEIM, PENNSYLVANIA

Belts (Food Contact)
 Mylar and Vinyl: Ribbon Type
 white Hycar: 3 PLY, 4 PLY
 White Butyl: 2 PLY, 3 PLY
 Foodcron: 2 PLY, 3 PLY
 Teflon: 1 PLY, 2 PLY, 3 PLY
 Dacron: 1 PLY, 2 PLY, 3 PLY
 Miraglaze: 1 PLY, 2 PLY,
 3 PLY

Tan PVC: 3 PLY
 White PVC: 2 PLY, 3 PLY
 White Polysmooth: Style 70-90
 & 70-125

Vinyl: Clear-GO
 Green Foodcron: 2 PLY, 3 PLY
 Rib Top: 70

3 PLY White (NBR) Nitrile
 w/Molded Rib Cleats: 69-20R
 Urethane: Red-Go Supreme
 Urethane: Red-Go Supreme

MANITOWOC EQUIPMENT WORKS
MANITOWOC, WISCONSIN

Ice Cubers: AR-.....S,
 AD-.....S, AY-.....S

Ice Bins: C-610S, C900S

MAPCO DISTRIBUTORS
ROCHESTER, NEW YORK

Brine Chiller Tunnel: MA-1

MARKBAR CORPORATION

GARDEN CITY, NEW JERSEY
 Continuous Cooker (Konti-Kook):

Series 60-44N
 Pork Derinder: VA-500

MATERIALS HANDLING DIV.
MIDLAND-ROSS CORPORATION

CINCINNATI, OHIO
 "Cartonmaster" Packaging

Machine: 5

MATEER-BURT COMPANY
WAYNE, PENNSYLVANIA
 Filling Machine: BURSA,
 Mateer/CVF

MATERIALS HANDLING DIV.
MIDLAND-ROSS CORPORATION

CINCINNATI, OHIO
 Meat Dolly: 34-...
 Plastic Meat Trays: 18-465,
 18-467

Tote Boxes: 09-...
 Tote Box Lids: 10-...
 Meat Lugs: 01-..., 04-...,
 07-..., 11-..., 17-...,
 18-...
 Meat Lug Lids: 02-..., 03-...,

S/S Door

MARLEN RESEARCH CORP.
OVERLAND PARK, KANSAS

Vienna Sausage Cutter & Canner:
 10
 Continuous Hydraulic Stuffer:

519
 Frozen Meat Cuber: 619
 Frozen Meat Slicer: 625
 Delivery Belt Assembly: 725

Food Pump: 629, 670
 Continuous Vacuumizer: 640
 Twin Piston Stuffer: 700, 770

Meat Cuber: 620
 Food Pump Hopper: 500
 Stuffer: 600, 607

L. R. MARTINELLI
 SAN JOSE, CALIFORNIA

Grinder Attachment: 13

MARYLAND CUP CORP.

OWINGS MILLS, MARYLAND

"Flex-E-Fill" Filling Machine:
 MR-1

MASTERCRAFT INTERNATIONAL, INC.

CHARLOTTE, NORTH CAROLINA

"Cartonmaster" Packaging

Machine: 5

MATERIER-BURT COMPANY

WAYNE, PENNSYLVANIA

Filling Machine: BURSA,
 Mateer/CVF

MATERIALS HANDLING DIV.

CINCINNATI, OHIO

Meat Dolly: 34-...
 Plastic Meat Trays: 18-465,
 18-467

Tote Boxes: 09-...
 Tote Box Lids: 10-...
 Meat Lugs: 01-..., 04-...,
 07-..., 11-..., 17-...,
 18-...
 Meat Lug Lids: 02-..., 03-...,

06-..., 08-..., 15-...,
18-...

3-100
Lasagne Cutter: MLC-5

MATERIALS HANDLING DIV.
MIDLAND-ROSS CORPORATION

CINCINNATI, OHIO

Meat Lug w/Drain Holes: 18-...

Bulk Containers: 22-...

Bulk Container Lids: 23-...

Plastic Drums: 21-...

Plastic Drum Lids: 21-...

Dumper: H-LET, H, FC, F, 1 EA,
LFG
Inverter: H-LF

MTC Hydro-Dumper: LE

Hydro Dumper: LF, H-LEA, LET,

H-LT, H-LC, H-B

Hydro Dumper for Combo's: H-LEG

Vertical Dumper: L-LF

Hydro Dumper: H-LCI (for Vemag

Product Hanging Rack: PH R-1

Hydraulic Dumper: H-LE-S2

H-LE-S3, H-LEC-S2, H-LEC-S3

MATHER & PLATT, CANADA, LTD.

SCARBOROUGH, ONTARIO, CANADA

Rotary Pump: RPS-..
H. MAURER + SOHNE KG

WEST GERMANY
S/S Processing Oven, Gas,
Steam, or Electrically
Heated: AS-...

MBC EXPERIMENTAL CORP.

HACKENSACK, NEW JERSEY
Automatic Filling Machine: A-1
Ricotta Cheese Dispenser: A-1-F

Dough Sheeter: MA-1
Cook Tank: MA-2
Cooling Tank: MA-3
Filling Machine: MA-4
Knife: MA-5
Conveyor: MA-7, MA-8
Manicotti Roller: MA-6
Round/Square Ravioli Machine:

PALMYRA, NEW JERSEY
Tank Dumpers: ML-30, ML-40,
DM-..

Meat Tumbler: M-...
Automatic Mold Release:
AMR-...

Vacuum Extendedfall Meat
Management: M-VEF-1

Meat Tempering Tank: TTS-600

MEAT PACKERS & BUTCHERS SUPPLY CO.
LOS ANGELES, CALIFORNIA
Shelf Truck-5 Tier: 20075
Shelf: 20072
Curing Vat: 20017
Offal Pan Rack Truck: 20043
Offal Pan & False Bottom: 20042
Cubed Meat Conveyor: 30004
Semi Live Skid: 20030
Flat Truck: 20020
Beef Boning & Fabricating
Conveyor: 7748
Ham Pumping Table: 10119
Tub Truck: 20001

MC GRAW-EDISON CO.
PLYMOUTH MEETING, PENNSYLVANIA
S/S Rapid Thaw-Storage Refri-
gerator: TRIS-3D-S
S/S Air Blast Freezer: BFIS-
2D-S3

MC GRUFR, FORTIER, MYERS LTD.
QUEBEC, CANADA
S/S Smokehouse Trees: "Sanitree"
S/S Smokehouse Cages: 2, 3 and
4 Station
LFG

MC KENNA EQUIPMENT CO.
ST. LOUIS, MISSOURI
Capping Machine: Lid-o-Matic
MCLAMB ENTERPRISES, INC.
BENSON, NORTH CAROLINA
Cooker: S-5A, S-15A, S-30A, S-50A

MCQUAY-PERFEX, INC.
MINNEAPOLIS, MINNESOTA
"Crystal Tips" Flake Ice
Machines: F--S-... FAS-149,
FAS-229, FWS-149, FWS-229
"Crystal Tips" Ice Storage
Bins: B--S-...
M & E MANUFACTURING CO., INC.
KINGSTON, NEW YORK
S/S Boning Tables: 104P, 105
S/S Tables: 100, 101, 200,
S/S Lug Carrier: 302, 200,
S/S Platter and Lug Racks: 300,
301

MEAT MANAGEMENT, INC.
PALMYRA, NEW JERSEY
Tank Dumpers: ML-30, ML-40,
DM-..
Meat Tumbler: M-...
Automatic Mold Release:
AMR-...
Vacuum Extendedfall Meat
Management: M-VEF-1

MEAT SEAL PROCESS, INC.
CRANFORD, NEW JERSEY
Gatineau Vacuum Packaging and
Sealing Machine: V-120, V-240

Manufacturer or Distributor and Type and/or Model

MEAT SEPARATOR CORPORATION
GAINEVILLE, GEORGIA
"Yieldmaster" Separator: C
"Yieldmaster" Skin Dewatering
Machine: SD-2

MEAT SYSTEMS DIV. OF CARDEN
NEW FAIRFIELD, CONNECTICUT
Meat Massager: MC-...
Incline Tables: MR-..., MR-20S
Pickle Injector: MI-...
Lifter Dumper: MSL-..., MSD-...
S/S Tank: SI-20
S/S Smoke Cart: SC-4
Automatic Meat Stuffer: FUT-...
Vacuum Tumbler: VT-10

MEAT TECHNOLOGY
DU QUOIN, ILLINOIS
Steam Chamber: VOGEL
MECHANICAL FABRICATORS, INC.
ATLANTA, GEORGIA
Pork Skin Fryer: PSF-...
Oil Holding Tank: OHT-...
MENTOR PRODUCTS, INC.
MENTOR, OHIO
Ham Slicer: HM-100
MERCER TOOL CORPORATION
AMITYVILLE, NEW YORK
Manual Bench Sausage Stuffer:
Dick

MERRICK SCALE MFG. CO.
PASSAIC, NEW JERSEY
Scale - Continuous Weigh
Feeder: 950

SANTA CLARA, CALIFORNIA
Check Weighing Scales: CW-.../SS
Portion Control Scales:
SM-.../..., DSM-.../...
Bench Dial Scales:
BD/1-ZP/NP-...,
BD-ZP/NP-...,
Bench Dial Scales w/S/S Pan
(with Own Stand):
BD/11-..., BD-...,

"Meijin" Broiler Unloading
Station 180°: US-2
"Meijin" Poultry Scalders: SC-1
Automatic Head & Windpipe
Puller: HP-2
"Meijin" Automatic Electric
Waterbath Stunner: AS-2
(water level must not exceed
4" depth above screen.
Screen must be in place when
stunner operates.)
Automatic Opening Cut Machine:
"Jupiter" III (Surfaces of

METAL MASTERS FOOD SERVICE
EQUIPMENT CO., INC.
SMYRNA, DELAWARE
Cutting Tables: CT-...
Chopping Tables: BT-...

METALS, INC.
ROCKY MOUNT, NORTH CAROLINA
S/S Tables: M-..., M-...SB,
E-..., E-...SB
S/S Tables w/Cutting Board
Tops: CIM-..., CTM-..., SB,
CIE-..., CIE-...SB

METRAMATIC CORP.
LANDING, NEW JERSEY
Check Weigher: 300 Series,
1300 Series, 1800-SS Series,
"Weightec" L-S, "Weightec"
H-SS, "Weightec" IV-SS,
"Weightec" V-SS
Check Weigher: "Weightec" LWSS-
"Weightec" LWSS..., "Weightec",
LWSS-
Line Divider: LD-
Metal Detector (w/Search Head
and Controls): MMD-...SS
Metal Detector System
(w/Conveyor, Search Head and
Controls): MDC-...SS
Medium Weight Checkweigher
(For Packaged Product Only):
MW-11, MW-111, MW-IV, MW-V

METRO EQUIPMENT CORP.
SANTA CLARA, CALIFORNIA
Check Weighing Scales: CW-.../SS
Portion Control Scales:
SM-.../..., DSM-.../...
Bench Dial Scales:
BD/1-ZP/NP-...,
BD-ZP/NP-...,
Bench Dial Scales w/S/S Pan
(with Own Stand):
BD/11-..., BD-...,

METRONICS, INC.
CEDAR FALLS, IOWA
Loin Pull & Rib Cut Machine:
LPR-120

METROPOLITAN WIRE GOODS CORP.
MORTON GROVE, ILLINOIS
Supra Erecta Shelf, S/S

METTLER CORP.
HIGHSTOWN, NEW JERSEY
Scale: PS-15
Scale: PR-700 (to be used with
suitable stand)

MEYER METAL CRAFT SPECIALTIES, INC.
KANSAS CITY, MISSOURI
Meat Pump: 120
Chub Chiller: 1-6M, 2-12M,
3-18M, 4-24M

MEYN U.S.A., INC.
CORNELIA, GEORGIA
"Meyn" Eviscerating Machine:
Apollo 10-72, Apollo IV, U-80,
(Manual positioning of
viscera for inspection
necessary.) (Surfaces of
machine contacting carcass
must be sanitized between
each use with 180° F. water
or solution of 20 ppm
residual chlorine at point
of use.)
"Meijin" Disc Pickers: JM-...,
JMkD-...;

"Meijin" Broiler Unloading
Station 180°: US-2
"Meijin" Poultry Scalders: SC-1
Automatic Head & Windpipe
Puller: HP-2
"Meijin" Automatic Electric
Waterbath Stunner: AS-2
(water level must not exceed
4" depth above screen.
Screen must be in place when
stunner operates.)
Automatic Opening Cut Machine:
"Jupiter" III (Surfaces of

Manufacturer or Distributor and Type and/or Model

machine contacting carcass must be sanitized between each use with 180° F. water or solution of 20 ppm residual chlorine at point of use.

Automatic Gizzard Splitter:
GS-111

"McSmith" Neck Skin Cutter:
MS-1

Gizzard Defatter/Washer: DW-1
"Meyn" Automatic Pre-Stomach Machine: PS-11 (Personnel must be provided to trim portions of digestive tract not removed by the machine and must be in addition to the auxiliary peeler.)

"Meyn" Automatic Vent Cutter: VC-11 (Surfaces of machine contacting carcass must be sanitized with 180° F. water or solution of 20 ppm residual chlorine at point of use.)

"Meyn" Reprocessing Station w/Chlorinator, S.T.-1 "Meyn" Broiler Unloading Station. AD-1, AD-2

Hock Picker: HP-1 Poultry Killer: MK-3 Automatic Bird Bagger: PM-80

MICRODRY CORPORATION
SAN RAMON, CALIFORNIA
Bacon Precooker: BWB-1
Microwave Bacon Precooker
MMB-1

MICROMATIC INC.
SIOUX CITY, IOWA
Pork Skin Cutter

MIDACO CORPORATION
ELK GROVE VILLAGE, ILLINOIS
Lazy Susan Table: 1000
Conveyor: 500
Sandvik Boning Conveyor: 750
S/S Collapsible Smoke Cage:

2600 "Bone-A-Matic" Boning Machine:
2800

MIDDLEBY-MARSHALL OVEN CO.
MORTON GROVE, ILLINOIS
Revolving Tray Oven: NY-.....,
KY-.....
Rack Oven: NY-.

MIRA-PAK, INC.
HOUSTON, TEXAS
Packaging Machine: GS, HS, KS,
TKS, H2S, MS, RV-12-ES,
RV-12-B5

MID-STATES ENGINEERING & MANUFACTURING, INC., MILTON, IOWA
Dumping Buggy: MS100B-U
S/S Curing Vat: SCCT-.....
MIDWESTERN INDUSTRIES, INC.
MASSILLON, OHIO
Sifter's Model 25S, 55S
Portable Vibrating Screening Equipment Model MR 605158RS
MR. S....

MILE HIGH EQUIPMENT CO.
DENVER, COLORADO
"Ice-O-Matic" Ice Machines:
B-...W-SS, B-...A-SS,
B-....W, B-....A
MILL SUPPLIES INC.
ORLANDO, FLORIDA
Conveyor Belt (Food Contact):
X-300, X-400

B&N MILLER, INC.
BOSCobelL, WISCONSIN
S.S. Smokehouse B&M M500
MILWAUKEE SEASONING LABORATORIES
GERMANTOWN, WISCONSIN
Basting Injector and Control, 100

JOHN MOHR & SONS - HYDRAHONE DIV.
CHICAGO, ILLINOIS
Neck Cutter: Hydraphone, HPC
Neck Skin Cutter: BNC
Vacuum Nozzle: AVL, VLN, WCL,
BCL, DV, HVL, HVL-S
Vent Cleaner: VCN
Cutter: Double Head
"Hydraphone" Tendon Puller:
TP-FP
Shrink Tunnel: HST-..
Dri-Line Shackle: DS-1
Automatic Tripper: HST-8000
Tendon Puller: HTP
"Hydraphone" Turkey Hock Cutter HTIC-3000

Manufacturer or Distributor and Type and/or Model

MOJONNIER BROTHERS COMPANY
CHICAGO, ILLINOIS
Dehydrator: G-..

MOLDED FIBREGLASS TRAY CO.
LINESTVILLE, PENNSYLVANIA
Food Trays: 30', 33'.
Tote Boxes: 7...2'.
Tote Box Lids: 7...-... .

MOLDEX, INC.
PUTNAM, CONNECTICUT
Polyurethane Solid Round:
1/8" thru 9/16"
Polyurethane V Belting:
"A", "B", "C"

MOLINF COMPANY
DULUTH, MINNESOTA
Dough Cross Roller: MCR-24
Processing Belt Conveyor: PC-1

MONO GROUP INC.
BENSENVILLE, ILLINOIS
Lobeflo S/S Pump...NDM With
Sanitary Type Connections

THE MONTAQUE COMPANY
HAYWARD, CALIFORNIA
Gas Ovens: S115, S115A, S115S,
S136, S236, SP115, SP115A,
SP115S, SP136, SP236

MONTICELLO INDUSTRIES
ATLANTA, GEORGIA
Cutting Board: ABCO "Monti-Poly" #2
Automatic Mold Washer: 2741-500

MORGAN DESIGN, INC.
SKOKIE, ILLINOIS
Automatic Product Ejector:

MORLAND PRODUCTS, INC.
MANCHESTER, CONNECTICUT
Air Operated S/S Plug Type
(with sanitary type end
connectors)

Valve: MVXX-5, MVXX-3

MORRIS & ASSOCIATES INC.
RALEIGH, NORTH CAROLINA
Salting System
Freezer: PPF
Ice Maker (Ice Master):
PIM-35H-10I, PIM-20H-5I,
PIM-10H-9I SS, PIM-40-12I
Freezer w/GIP System: GIP
Giblet Pumping & Chiller System
Freezer: PFS-60H-25I5-F
Poultry Carcass Chiller: MNT-..
Water Overflow Meter: WM-10-G
Heat Exchanger: WRC-..HSS
Continuous Belt Freezer:
SMF-..

Giblet Chiller: GS-..MNT
Turkey Chiller: MNT
Nugget Ice Machine: NIM-RA-15T
Nugget Ice Machine: N

MORRISON WEIGHING SYSTEMS, INC.
MILAN, ILLINOIS
Infeed & Scale Conveyor: RC-101

MORROW SYSTEMS INC.
CINCINNATI, OHIO
Internal Alarm: Temperature

MORTON SALT COMPANY
CHICAGO, ILLINOIS
Brine maker: P-2, EP, EP-2, ES,
FC-1015

Fluitron: QR
Saltab Dispenser: SG, G-SH
Liquid Dispenser: FLOCRON, IMCO

MRM/ELGIN PACKAGING MACHINERY
DIV. OF DOMAIN INDUSTRIES
NEW RICHMOND, WISCONSIN
Filling Machine: R-50-V
Fitter: 68177

Vacuum Cleaner: Air Vet, 1093

PAUL MUELLER COMPANY
SPRINGFIELD, MISSOURI
Ramsey Transfer Conveyor: #2
Boning Table Conveyor: 3-Belt

Ramsey Food Cooker: #1
S/S Atmospheric Cooker: SCI
Bulk Milk Cooler: RH
S/S Kettles: A, AP
Poultry Chiller Tanks: 304-4,
304-5, 409-4, 409-5
S/S Cooler: R.C.
Double Belt Conveyor: PE0001
S/S Belt Conveyor: CPC-...
Meat Tank: MT-01, 304-3
Jacketed Kettle w/Agitator: F
Poultry Dump Cart: DC
S/S Agitated Cooling Storage Tank: RH-P

MULLINIX PACKAGES INC.
LOS ANGELES, CALIFORNIA
Sausage Packaging Machine: 810,
812

NANTISUNE IRON WORKS COMPANY, LTD.
OSAKA, JAPAN
Meat Slicer: "High Clean" NHC

NATIONAL CONTROLS, INC.
SANTA ROSA, CALIFORNIA
Drum Fillers: 22-MCSSF, 22-MTFF,
16-MTFF, 16-MCSSF, 20-MTFF,
24-MTFF
Dual Scale Filling System:
23-TFF2-E
S/S Scales: 3207, 3224, 3234,
3250, 3220-10, 3220-25,
3220-50, 3220-100
Scales (with suitable stand):
3230, 3240, 3241
Weight Meter: 5786

NATIONAL CYLINDER GAS
KING OF PRUSSIA, PENNSYLVANIA
Nitrogen Freezer: (Ultra-Freeze) 2-10, (Ultra Freeze)
2-10-7S, (Ultra-Freeze) 2-20,
(Ultra-Freeze) 4-30

NATIONAL INDUSTRIAL MFG.
BURLINGAME, CALIFORNIA
"Nico" Broilmaster: 2500-S,

O

HAUS SCALE CORP.
FLORHAM PARK, NEW JERSEY
Scales: 88...F, 88...Series

O. H. I. CO.
STOCKTON, CALIF.
Pole Dumper: PD-6E
Blender: B2E, B3E, B5E, B15E
Vacuum B Blender: VB2E, VB3E,
VB5E, VB15E
Oven: SSH-110
Tenderizer "Rollo Massage" M-1)

Drum Dumper: DD18H
S/S Drum Tumbler: DT18H
Tumbler-Shaker and Loading
Assembly: TS-2000
Tenderizer W/Conveyor: 500

OLD RANCHERS CANNING CO.
UPPLAND, CALIFORNIA
"Public" Burrito Machine: 471

OLIVER MACHINERY COMPANY
GRAND RAPIDS, MICHIGAN
Wrapping Machine: 898-SF,
906, 999-NSF, 1016 RR, 906GF,
1080
Slicer: 797S, 797SG

GEORGE J. OLNEY, INC.
WESTERNVILLE, NEW YORK
S/S Vibrating Screen: 24x..

OMECO-BOSS COMPANY
OMAHA, NEBRASKA
Baging Table: 1076
Landing Table: 1065
Lazy Susan Table: 1077
Boning Table: 1061-A, 1061
Fat Grinder & Pump Ass'y: 1078
Sheep Viscera Inspection Table:
678 (Sanitized with 180° F.
water.)

Hog Viscera Inspection Table:
218, 219 (Sanitized with 180° F.
water.)

Hog Head Table: 225

Boning Conveyor Table: 1060-A
Tripe Inspection Rack: 713

Meat Tumbler
Head Flush Booth: Sheep
Hide Puller (OMEKO-ARMOUR): 711
Fat Conveyor: 1064-A
Vat Dumper: 1125

Tripe Scalders: 643
S/S "V" Type Tripe Scalders: 642

Paunch Table: 682
Bell Y Roller: 422

S/S Flight Table: 404
Tripe Umbrella: 644

Head Flush Cabinet: 688
Head Work-Up Table: 686

Jaw Puller: 691

2-Section Fat Box: 684
Tongue Wash Tank: 704

Pluck Table: 685
Condemned Head Truck: 692

Head Splitter: 712

Beef Viscera Inspection Table:
670 (Sanitized with 180° F.
water.)

Fat Wash Box: 220
Hog Head Splitter: 228

Automatic Hog Head Splitter:
229

Bell Y Roller: 407

Viscera Separation Table: 221
Meat Wash Table (3 Compart-
ments): 232

Perforated Top Table: 126
Trim Table: 2212

Ham Skinning Saddle: 420
Hog Jaw Puller: 227, 249

Tongue Washer: 240
Shoulder Cutter: 406
Side Splitter: 412

Hog Stomach Opening Table: 223
Rotary Head Flush Cabinet: 689
Bone Saw: 419

Paunch Table: 681
Conveyor: 1064-A, 1064
Screw Conveyor: 1087

Boning Table: 1061-A, 1058-A
Shrink Tunnel: 1074

Dry-Off Unit: 1075

Perforated S/S Top Table: 686-A
Truck: 1606, 1607, 1602, 1603,
1604, 1605, 1608, 1609,
1613, 1614, 1616, 1618, 1617,
1624

Tongue Hook: 827B
Hide Puller: 702

Dump Bucket (Bottom): 1002

Round Nose Truck, S/S: 1610

S/S Boning Table: 125,
1060

S/S Utility Table: 121

Belly Knife: 421

Square Nose Truck, Galvanized:
1611B

Square Nose Truck, S/S Body:
1611

Sausage Truck: 1600-1601

Hog Polisher: 213, Brush Type
216

S/S Vat: 1100

Beef Carcass Washer: 725

Sheep Carcass Washer: 727

Beef Head Washer: 726

Heart Slasher: 230A

Heart Washer: 230B

Market Truck: 1044 Special

Spike Hog Head Workup Conveyor:
250

Tables: 122, 123, 124

Meat Wash Sink: 202

Chitterling Dewatering Machine:
247

Dyna Jet Tripe Washer: 729

S/S Fresh Meat Trees: 140, 141

Lazy Susan: 218

S/S Poultry Chill Vat: 1101

Metal Slat Trucks: 1626, 1627

Table Model Cut-Off Saw: 424

Gambrel Cord Cutter: 403

Hog Hide Puller: 280 and 280-A

(This is with the understand-
ing that the puller will be
installed sufficient distance
from the center line of the
rail to preclude contact of
the carcass with the pulling

mechanism and will be operated in a manner to preclude carcass contamination from falling debris and other foreign material).

Wire Mesh Conveyor: 1085

Belt Conveyor: 1057

Ham Cut-Off Knife: 425

Bagging Hopper: 161

Liver and Lung Slasher: 242

Stationary Hog Viscera

Inspection Table: 222

Fat Pump: 1086

Automatic Hog Stamper: 285

Hog Scalding Tub: 205

Final Hog Wash Cabinet: 730

Hog Spray Cabinet: 738

Glycol Chiller: 1084

Electric Stimulator 625A,

625 (Automatic), 625C

Trim Bin W/Di scharge Srew:

1088

Pneumatic Divert System: 1059

OWENS-CORNING FIBERCLASS CORP.

TOLEDO, OHIO

Fiberglass Storage Tanks: MAC,

MDBC, MFBC

OWENS-ILLINOIS, INC.

SAN JOSE, CALIFORNIA

Steam Vacuum Cappers: 46-200

Series, 46-400 Series,

58-200 Series

Gas Flush Tunnel: 10-.. .

OXY-DRY CORP.

ELK GROVE, ILLINOIS

Metal Detector: MI-1

PACEMAKER PACKAGING CORP.

ASTORIA, NEW YORK

Bag Loader: 502 S/S

PACIFIC PACKING MACHINERY CO.

LOS ANGELES, CALIFORNIA

Filling Machine: VBFF

PACIFIC SCIENTIFIC COMPANY

PORTLAND, OREGON

Dryer: ITAH-I

PACIFIC ULTRAVIOLET COMPANY

LOS ANGELES, CALIFORNIA

Lamp (Westinghouse): WL-782-L30

Note: Lamp must be used in

accordance with Part 7,

para. 7.16(b) of the Meat and

Poultry Inspection Manual.

PACIFIC SCIENTIFIC COMPANY

Dryer: ITAH-I

PACIFIC ULTRAVIOLET COMPANY

LOS ANGELES, CALIFORNIA

Lamp (Westinghouse): WL-782-L30

Note: Lamp must be used in accordance with Part 7, para. 7.16(b) of the Meat and Poultry Inspection Manual.

PACKAGE MACHINERY COMPANY

EAST LONCMEDOW, MASSACHUSETTS

Packaging Machine: BW-6

Wrapping Machines: 6-TU, 6-TUE,
6-TUES, UE-6A

PACKAGING AIDS CORP.

SAN FRANCISCO, CALIFORNIA

Vacuum Sealer: 73VS

Vacuum Barrier Sealer: 73VBS

PACKAC INC. RESEARCH CORP.

DENVER, COLORADO

Fillers: PRC-F, PRC-P, S-.. .,
i-S-.. ., SB-.. ., ..SB-.. .,
4PSB, 8PSB

Pressure Regulating Accumulator: 216PR, 300PR
Pressure Regulator: 10PR

Vertical Powered Screw Hopper:
VPSH-H, VPSH-E

"Versaform" Former: VF-.. .

PACKAC INC. SYSTEMS/3M

ST. PAUL, MINNESOTA

Sealing Machine (S-647 "L"
Clip Applicator) 5790

P

PACEMAKER PACKAGING CORP.

ASTORIA, NEW YORK

Bag Loader: 502 S/S

PACIFIC PACKING MACHINERY CO.

LOS ANGELES, CALIFORNIA

Filling Machine: VBFF

PACIFIC SCIENTIFIC COMPANY

Dryer: ITAH-I

PACIFIC ULTRAVIOLET COMPANY

LOS ANGELES, CALIFORNIA

Lamp (Westinghouse): WL-782-L30

Note: Lamp must be used in

accordance with Part 7,

para. 7.16(b) of the Meat and

Poultry Inspection Manual.

1730

Flat Top Tables: FT-.. .,
FT-.. ., FTBS-.. .,
FTBS-.. .

PACKERS MACHINE AND MFG. CO.
TOLEDO, IOWA
Tripe Washers: SS-.. ., CS-.. .

PADGETT-SWANN MACHINERY COMPANY,
INC., TAMPA, FLORIDA
Conveyor: HBC-.. .

PALLET DEVELOPMENT, INC..
AMBRIDGE, PENNSYLVANIA
Plastic Pallet (for Packaged
Product Only): 300

STEPHEN PAOLI MFG., CORP.
ROCKFORD, ILLINOIS
"Paoli" Deboning Machines:
19A, 20A, 21A, 19AF,
20AF, 21AF, 19, 20, 21

PARAMOUNT PACKAGING CORP.
CHALFONT, PENNSYLVANIA
Poultry Loading System: 1500
Pad Dispenser: 1500A

PARK RUBBER COMPANY
LAKE ZURICH, ILLINOIS
Cutting Boards: Cut-Rite,
Simona 2000

PARSONS AUTOMATIC SCALE COMPANY
BERKELEY, CALIFORNIA
Macaroni Scale
Scale Assembly EL-WA

PASTA-MAT, INC.
MASPETH, NEW YORK
Automatic Tortelliini Machine:
130-G
Automatic Ravioli Machine:
D-74-C

PASTEURAY COMPANY
ST. LOUIS, MISSOURI
Ultraviolet Lamp (Non-Ozone):

Manufacturer or Distributor and Type and/or Model

P-11-20, P-25, P-30-13, P-33,
P-41, P-50, P-72
Note: Lamps must be used in accordance with Part 7, para. 7.16(b) of the Meat and Poultry Inspection Manual.

DICK PATCH INDUSTRIES, INC.
SAN ANTONIO, TEXAS
Mechanical Freezer, "High Flux" 48

PATTERSON INDUSTRIES, INC.
EAST LIVERPOOL, OHIO
Double Core Mixer "Thoroblender Type A"

PATTERSON-KELLEY COMPANY, INC.
EAST STROUDSBURG, PENNSYLVANIA
Twin-Shell Blender: SB, 1B

Zig-Zag Blender: CSS-M

PATTY-O-MATIC
FARMINGDALE, NEW JERSEY
Patty Machine: 445 SDA,
800 SDA, 1260

PEARCE AND COMPANY, INC.
DANVERS, MASSACHUSETTS
Band Saw: HS-5M

PEERLESS MACHINERY CORP.
SIDNEY, OHIO
Dough Mixer: MSS-...; MSS-...
S/s High Speed Dough Mixer HSS-....

PEMBERTON FOOD PROCESSING EQUIPMENT CO.
MEMPHIS, TENNESSEE
Deep Fat Fryer: BR-S
Hog Singer: 1926
Neck Washer: Neck-A-Matic
MDM67A, JM-73A
Hog Polisher: SPB-11
Spreader Conveyor: VB-800
Hydrau Separator: HS-250

J.D. PEMBERTON, INC.
MADISON HEIGHTS, MICHIGAN
"Pemco" Hoist and Dump Cart

PENNSYLVANIA SCALE COMPANY
LEOLA, PENNSYLVANIA
Fan Scale: SI-100-H-U, I-10-U,
SI-10-U, 40-U, 450-U
Over and Under Scales: DPS-3-U,
D-S-U, D-5-RB-U, D-10-U,
D-10-X-U, D-10-12-X-U, DS-3-U,
DS-3X-U, D-45-U, D-45-X-U,
D-12-U, D-12-B-U, D-20-U,
DC-3-U, DC-8-U, DC-8-S-U,
DC-10/50-U, DC-10/50-X-U
S/S Scale: DPS-10-U
S/S Sanitary Scale: 601-U,
625-U

PERES ELECTRONIC MACHINES, INC.
ROCHESTER, NEW YORK
Barrel Beheader (Horizontal
Cutting): 3

PETERS MACHINERY CO.
CHICAGO, ILLINOIS
Carton Closing Machine: CCY-DL

PETERSON ENGINEERING SERVICE
GAINESVILLE, GEORGIA
Giblet Pump: T-101, S-101
Back and Breast Splitter: GK-101

THE PEAUDLER CORPORATION
ROCHESTER, NEW YORK
Superjector: (Titan) CNS-70
Filling Machines: (Piston)
RP-...; C-...; RP-...; M

"Glastein" Chemstor Tanks:
Vertical CV-....., Horizontal
CH-.....

PHILADELPHIA BELTING CO.
FOLCROFT, PENNSYLVANIA
Belts (Food Contact): Hycar CP,
PVC White

PHILLIPS PRODUCTS CO., INC.
HOPKINSVILLE, KENTUCKY
Ice Pack Box: PP-301
Ice Pack Box Lid: PP-302
Chill Pack Box: PP-201
Chill Pack Box Lid: PP-202

THE PICKWICK COMPANY
CEDAR RAPIDS, IOWA
"Spin-Pik" Poultry Pickers:
JS-1B, JS-2A
Poultry Scalders: 5A-...
THE PIE-MATIC CO., INC.
CONVERSE, TEXAS
Piemaster: E-200-MPP.

WILLIAM PINSLY ASSOCIATES
HILLSIDE, ILLINOIS
Smoking & Cooking Machine:
BBQI-200

J.C. PITMAN & SONS, INC.
CONCORD, NEW HAMPSHIRE
"Pitco" S/S Frialators: 18, 20,
24, 26, 34, 14
Fryer (Mastermatic) (Economy
Line): 600, 700, 800
Fryer (Mastermatic) (Deluxe-
Line): 16-24, 18-24, 12-30,
14-24, 16-30, 18-30, 20-30,
22-30, 24-30, 14-30, 24-34
Transfer Conveyor: TC-...-..

PIZZAMATIC CORPORATION
SOUTH HOLLAND, ILLINOIS
Sausage Depositing Head &
Stuffer: S-5000
Automatic Sausage Depositor:
500-A
Transfer Conveyor: TC-...-..

PIZZA SYSTEMS, INC.
PATASKALA, OHIO
Dough Press: M-3206
Conveyor: 3615

PLASTITECH DIVISION
PENNSYLVANIA PACIFIC CORP.
Plastic Drum: PB-
Tank "Bulkitank": MT-
BV-
"Bulkitank" Lid: BVL-
PLASTIC SUPPLY & FABRICATING COMPANY, DENVER, COLORADO
Patty Mold

PLUS CONTAINER MACHINERY CORP.
WHEELING, ILLINOIS
Closure Machine: CMC, 123A,
123B, H-1, H-1-CT, CMC-E
Comtec Pie Press: 1100
Hooding Machine: H-1, H-11
Capping Machine: IVM
Sealing Machine EFS-..., PBS-8

POLLUTION CONTROL SYSTEMS
COON RAPIDS, MINNESOTA
Stainless Steel Heat Exchanger:
16000-141

PORTCO CORPORATION
VANCOUVER, WASHINGTON
"To Suit" Platform Trucks:
24NP-1, PT1943, PT2448,
PT-3060

PORTEC INC.
INDUSTRIAL BELTING DIV.
CANON CITY, COLORADO
Power Turn Conveyors:
S/S AAA-..., S/S AA-...,
S/S A-..., S/S B-...,
S/S C-..., S/S LAA-...,
S/S LAA-..., S/S LA-...,
S/S LB-..., S/S LC-...,
S/S LS-CL..., S/S CL...,
Spiral Curve Conveyor:

PRINCE MFG. COMPANY
HOLLAND, MICHIGAN
Ham Boning Machine: F
(All product inspected for
bone fragments by establish-
ment after deboning
operation)
Poultry Deboning Machine: 1

JACK PRINCE, INC.
GAINESVILLE, GEORGIA
"Prince World" Poultry Deboning
Machine: 1, MARK 111, MARK V
Horizontal Deboner: 331

PRITCHARD SALES, INC.
ATLANTA, GEORGIA
"Graham" Automatic Neck
Breaker: CANB-100
"Systemate" Automatic
Eviscerator (Manual position-
ing of viscera for inspection
necessary): 121042. (Surfaces
of machine contacting
carcasses must be sanitized
between each use with 180° F.
water or 20 ppm residual
chlorine at point of use.)

RAP Belt Conveyor: 05000
Automatic Bird Unloader: 31335
Oil Sac Cutter: CAOS-200
Conveyor Saw Table: 113069
Giblet Chiller: RAPGC-2, RAPCC-2
Neck Skin Cutter: P-2000
Line Divider: GLD-300, GLD 300A,
GLD-300 B

Breeding Machine: CB-80
Eviscerating Line Shackle: RBES-3
Kill Line Shackle: BKS-304
Picking Machine: CH-6/; CE-6/-.
Automatic Poultry Killer: WAK-10
Hand Cizzard Peeler: 711RAP
Inside Outside Final Bird Washer:
Mark 11
Auto-Cone Breast Deboning
System: CCCD1
Cizzard Harvester: M-1
Leg Processor: LP-1
Cone Deboning Wheel: CCBD1-5

PRESTO PRECISION PRODUCTS INC.
FRANKLIN SQUARE, NEW YORK
Pressure Regulator: SS-SQ-12
Brine Pump: WST-A-5
Brine Agitator (Air Motor):
PA-...
Brine Agitator (Electric Motor):
SPET-..., PEX-..., SPEX-...,
PEC-..., SPEC-..., PET-...,
S/S Brine Pump: SS-316, SS-35

Turkey Oil Sac Cutter: GAOS-200T. (If used prior to inspection station, surfaces contacting carcasses must be sanitized. Between each use with 180° water or a solution of 20 ppm residual chlorine at point of use.

Automatic Opening Machine: MARK III

PROCESS COOKING AND CONTROL, INC.
LITHONIA, GEORGIA

Counter Flow Oven: CFO 3.3.-20

PROCESS ENGINEERING & FABRICATION, INC., AFTON, VIRGINIA
Mixer-Blender: 106-02-01

**PROCESS EQUIPMENT CORPORATION
BUILDING, MICHIGAN**
S/S Holding Tank (Open top):

OVC-D
S/S Holding Tank: OVS-D

Cooker-Cooler-Mixer: JHR-3
Fiberglass Tanks:

CVS-D-.....
Plastic Tanks: OVS-D-.....
"Low profile" Cooker/Cooler

Mixer: JHR-60, JHR-150,
JHR-200, JHR-300, JHR-500
JHR-1000. (Acceptance based
on readily removable agitator
shaft for daily cleaning and
inspection.)

Low Profile Half Round Blender:
JHR-60, HR-150, HR-200, HR-300,
HR-500, HR-1000. (Acceptance
based on readily removable
shafts for daily cleaning and
inspection.)

Ball Valve: BF-100
Blender/Cooker: JHR-.....,
HR-....

Blender/Cooler: JHR-.....,
HR-....

**PROCESSING & PACKING EQUIPMENT
& SUPPLIES, FULLERTON, CALIFORNIA**
Returned Goods Table: 600
Steak Cutting Table: U-4000
Boning Table: B-4000
Smokehouse Cages: SC-...
Smokehouse Trees: SI-...
Cutting Tables: 3306, 3306-S
Self Trucks: 4815, 5813, 5814,
5833, 5834, 5835
S/S Paunch Table: 730
Meat Storage Bin: 2047
S/S Paunch Truck: 5021-20
Paunch Truck S/S Pluck Pan:
5020

Vertical Lift Truck: 5403
Tripe Umbrella: 9022
S/S Drum: 2255-S
Drum: 2255

S/S Meat Trucks: 5682-80,
5003-02, 5352, 5502, 5357-55,
5013

Galv. Meat Trucks: 5680, 5002,
5350, 5500, 5355, 5011, 5012
Tripe Hanger: 020

S/S Paunch Table: 730
S/S Ofra's Truck (with removable
S/S Drip Pan): S6376
S/S Meat Trees: 6010, 6012,
6310, 6312

Galv. Meat Trees: 6110, 6112,
6212
Adjustable Shelf Rack (with
Solid Shelves): 4000-S

S/S Cattle Head Flush Booth:
S-3840

Flat Bed Truck (with solid
bed): L2754, L3060
"Pro-Pak" Patty Mold Plates:

1400, 1500
Vacuum Packaging Machine:
VM2/NU, VM3/SS-NU, VM5/2,

VM-B2
Multideck Freezer: MD-....
Broiler: BGF-.....

CO2 Snow Hood: SH-500
Deep Fat Fryer (w/Hydraulic
Liftout Conveyor): DF1-...
Overhead Bone Conveyor: BC-....

Moving Top Boning Table:
BT-....
Dual Stuffing Horn: DSH-500
Conveyor: TC-...
Wire Belt Transfer Conveyor:
WC-....
Pre-Cool Conveyor: PC-....
S/S Conveyor: AC-...
Oil Storage Tank: ST-...
Continuous Oil Filter: CCF-....
Conviction Broiler: CB-....
Buggy Lift Dumper: BD-...
Screw Conveyor: SC-....

PROCESSOMATIC, INC.
WEST PALM BEACH, FLORIDA
Divide: "D"

**PROCESSOMATIC LIMITED
SCARBOROUGH, ONTARIO, CANADA**
Stacker Machine: C
Interleaver Machine: B
Patty Marker: A
Ground Meat Transport Conveyor:
G

**PRODUCT INC.
RACINE, WISCONSIN**
Vat, Dumper: A, B, C, BT, DD

**PRODUCTION SYSTEMS INC.
DALLAS, TEXAS**
Meat Compress (Ham Stuffer):
9-12

PROTECON SYSTEMS B.V.
OSS HOLLAND
Pickle Injector: Protecon
PI-..., PI-...-S
Meat Recovery System (Bone
Press): Protecon MRS-...
MPD-...
Meat Tumbler: Protecon MU-...
Vacuum Meat Press: Protecon
VP-24-NVL
Tenderizer: Protecon PMT-41
Pickle Injector: Protecon
PI-440

Manufacturer or Distributor and Type and/or Model

PUREX CORPORATION WILMINGTON, CALIFORNIA	R	Bucket Conveyor: BC-....-.
Freezing Board: Plastic		
PURILIAN EQUIPMENT COMPANY OMAHA, NEBRASKA		RAVEN INDUSTRIES SIOUX FALLS, SOUTH DAKOTA Fiberglas Tank (For brine or water only.)
CO2 Chiller (Continuous): 12-24 Hot Water Tempering Cabinet: AM-1001	Q	RAMACCIOTTI EQUIPMENT CO., INC. OMAHA, NEBRASKA Carcass Lugging Buggies: M371-1, M310-2, M310-3
Screw Conveyor: CC-101	R	R.T. RANDALL AND COMPANY PHILADELPHIA, PENNSYLVANIA Hog Scaler-Dehairer: BJ-180, BM-20
QUALITY FABRICATORS INC. HARRISON, ARKANSAS		RAN-DAR-BROOK MANUFACTURING COMPANY LIBERTY, MISSOURI Vertical Hydraulic Hog Skinner: 101
S/S Tank: TX 101		RANK INDUSTRIES, INC. DES PLAINES, ILLINOIS Metal Detector: MD-..
Belt Conveyor w/Washer: BC 101		RAPIDS MACHINERY COMPANY MARION, IOWA "Marion" Mixers: FP-...., FPS-....
Boning Conveyor w/Cutting Boards: SC-101		RAPISTAN OF CHICAGO OAK BROOK, ILLINOIS Conveyor: RSC-4655-0
Cutting Board (Polysan): Qual San, B50-20R	Q	RAQUE FOOD SYSTEMS, INC. LOUISVILLE, KENTUCKY Spreader Valve: SV-....
QUEEN PRODUCTS DIV. KING SEELEY THERMOS CO. ALBERI LEA, MINNESOTA		Rotary Head Filler: RHF-100 Cheese Filling Machine: CF-200 Conveyor: SL-..., DL-200, TC-...- Piston Filler: PF-....
Ice Machines: SF-1, SF-2, SF-3, SF-5, SF-8, SF-75, MF-3, MF-4, MF-5, MF-6		Rotary Pump Filler: RPF-.... Vegetable Filler: RVF-.... Transfer Pump: TP-P-.., TP Lidder-Closer: LC-... Blender: BL-....
Flake Ice Machines w/S/S Housing: MF-3S, MF-4S, MF-5S, MF-6S		Packaging Machine: DPM, HS-...- HS-...- Wrapping Machine: FW- Cheese Dispenser: CF-...- Sauce Dispenser: WF-...- WF-...- S/S Air Conveyor System: TU-...-
Ice Machines: MF400, E-..., MF700, E-..., MF900, E-..., MF400, S-..., MF700, S-..., MF900, S-..., AF325,-, AF330,-..., AF430,-..., AF730,-..., AF840,- Ice Cube Machines: MC40,-..., MC25,-..., MC30,-..., MC35,-..., HC4000,-..., HC1200,-..., AC30,-...,		RAYTHEON COMPANY WALTHAM, MASSACHUSETTS Microwave Oven: QMP-1679,- Microwave Oven (Batch Type): QMP-1879.
		M. REBILZZO AND COMPANY, INC. SAN FRANCISCO, CALIFORNIA Ravioli Machine: 30A Mixer: G
		RED ARROW PRODUCTS COMPANY MANITOWOC, WISCONSIN Smoke Cabinet Atomizing Liquid Smoke Systems: 200, 500
		REDINGTON, INC. BELLWOOD, ILLINOIS Wrapping Machine: Type M
		RED VALVE CO., INC. CARNEGIE, PENNSYLVANIA Air Operated Sanitary Type Pinch Valve: 2606
		E. W. REESE WHITTIER, CALIFORNIA Grinder Heads: 17" x 9" & 14", 31" x 24" To Read Grinder Heads: 24" x 20," 31" x 24," 38" x 20."
		REFRIGERATION ENGINEERING CORP. SAN ANTONIO, TEXAS "RECO" Water Chiller: WC-... Self Contained Product Freezers: RP- Self Contained Product Freezing Tunnel: DP-3 Continuous Meat Freezer: CMF-... Liquid Chiller: LC-....

Plate Water Chiller: RWC-...-..

REGAL PLASTICS COMPANY
KANSAS CITY, MISSOURI

"Tote" Food Containers:
RT27-16-8, RT18-11-1/2-4-1/4
"Regal-Tote" Food Containers:
R1-28-28-1, RT-25-13-4,
RT-24-12 1/2-6, RT-27-17-6
(will withstand temp. to
250° F.)

"Regal-Tote" Food Container
Lids: RTL-25-13, RTL-24-12
1/2, RTL-27-16 (will with-
stand temp. to 250° F.)
Meat Pans: RT-16-8-3, RT-17-8-3,
RT-18-9-3
Plastic Tray: RT-24-5-1

RESEARCH DEVELOPMENT & MANUFACTURING
CO. COLUMBUS, OHIO
Breader: BRC-001, BR-2400, FD-001
Conveyor: CA-001, PTC-001
Egg Dip: ED-001, BD-005
Poultry Cutting Line: PCCL-001
Wing Cutting Machine: WC-001
Inspection Conveyor with
Continuous Belt Washer IT-1
Marinators 1, 2,
Poultry Breast Deboner: CFSB-1
2-Tiered Belt Conveyor;
3-Tiered Belt Conveyor;
Single Drum Marinator with Drain
Table: MARR-1
Automatic Breader: VBS-1
Tray Product Conveyor: C-CO2
2-Tiered Conveyor: C-LTB
S/S Sifter: RS-1
S/S Belt Conveyor: C-481
Poultry Skinner: SK-1

RESEARCH & DEVELOPMENT PACKAGING
CORP., LEBANON, NEW JERSEY
Rotary Form Fill and Seal
Machine: RFFS-...

RESEARCH PRODUCTS COMPANY
MADISON, WISCONSIN
Matting: Neotex

ROBERT REISER & COMPANY
BOSTON, MASSACHUSETTS

Loader
S/S Dump Cart
Can Filler: F.K. F.
Vemag Stuffer: G-250, RI17S
Seydelman Cutter: K-..
Deboner (Bibun): 16, 18
Raw Poultry Deboner (Bibun): 15
Cooked Poultry Deboner (Bibun): 15
REXROTH INDUSTRIES, INC.
LAPAZ, INDIANA
Seydelman Grinder: CS-160
Vemag Continuous Stuffer:
1000-S, 1000-S-2, 2000-S,
1000-S-3, 3000-S, 3000-S-1,
3000-S-2, 3000-S-3
(with stainless steel screws
and screw holders.)
Holac Automatic Dicer: 1, 10,
Hobette A
Poultry Meat Strainer: SUM-420
Deboner: SK-1
Conti-Cooker: 60-.. S-.., 60-.. N-..
Cooked Leg Deboner: RB
Reiser Neck Skinning Machine:
NS-2
"Salco" Blender-Mixer: PMB-....
"Reiser" Skin Dewatering
Machine: SD-2
"Vemag" Smokehouse: HCS-2
Shikabob Skewer Machine: 687
Dicer: 19 (with suitable stand)
Dicer: "Holette" 21

REYNOLDS FOODS
WINSTON-SALEM, NORTH CAROLINA
Poultry Deboner: MARK IV,
MARK V

REYNOLDS METALS CO.
RICHMOND, VIRGINIA
Vertical Primal Wrapper: VW-1
Primal Wrap: HW-1
Reycom Closing Machine: 221A
Belt Sealer: TC-1
Case-Redi Wrapping Machine: W-1
Rotary Pouch Filler: 100

RHEON AUTOMATIC MACHINERY COMPANY
PARAMUS, NEW JERSEY
Encrusting Machine: 204-A,
205-A
"Rheon" Encrusting Machine:
206, 207SS

J. E. RHOADS & SONS
WILMINGTON, DELAWARE
Right Angle Conveyor:
JER-1702-R

REXHAM CORP.
SARASOTA, FLORIDA
Filler: DT-NP
Belt Intermittent Motion
Packer: IM
Packaging Machine: IMV-...-S,

WALTER B. RICHTER COMPANY
WONDER LAKE, ILLINOIS
"Rockford" Filler: A, B, C, CL

IMR9-14SS

REXNORD
TABLE TOP CHAIN DIV.
MILWAUKEE, WISCONSIN
Belt Flights (Food Contact)
"Snap-On" Rigid Plastic: 843,
863, 1873, 2873, 3873

REXROTH INDUSTRIES, INC.

LAPAZ, INDIANA
Meat Tumbler: T-660
Poultry Chiller: C-400
Conveyor: 2D-500

REYNOLDS ELECTRIC CO.

MAYWOOD, ILLINOIS
"Deluxe" Grinder: 712-D

R. J. REYNOLDS FOODS
POULTRY Deboner: MARK IV,
MARK V

REYNOLDS METALS CO.
RICHMOND, VIRGINIA

Vertical Primal Wrapper: VW-1
Primal Wrap: HW-1
Reycom Closing Machine: 221A

Belt Sealer: TC-1
Case-Redi Wrapping Machine: W-1

Rotary Pouch Filler: 100

RHEON AUTOMATIC MACHINERY COMPANY
PARAMUS, NEW JERSEY
Encrusting Machine: 204-A,
205-A
"Rheon" Encrusting Machine:
206, 207SS

RESINFAB CORP.
BELING, MICHIGAN
Salt Dissolver: 106MC

REXHAM CORP.
SARASOTA, FLORIDA
Filler: DT-NP

Belt Intermittent Motion
Packer: IM
Packaging Machine: IMV-...-S,

WALTER B. RICHTER COMPANY
WONDER LAKE, ILLINOIS
"Rockford" Filler: A, B, C, CL

RIETZ DIVISION
BEPEX CORPORATION
SANTA ROSA, CALIFORNIA
ThermascREW Cookers: TL-9,
TL-12, TL-16, TL-24, TL-30,
TL-36, TL-46K, TL-46
Prebreakers: PB-15 Sanitary
Design, PB-12-K5A3,
PB-24-K5A3 . . . , PB-15-K5A3,
PB-10-K5A3 . . .
Disintegrator: RP-Diameter-K,
RA3-Diameter-K,
RA2-Diameter-K,
RAT-Diameter-K
Formulating Conveyor:
C-18K-2222
Vacuum Mixer Blender:
RSV-Diameter-K
Extractor: RE-Diameter-K
Self Feeding Pump Conveyor: C-9
ThermascREWS: TC-Diameter-K,
TLJ-Diameter-K, TJ- . . . K- . . .
Screw Loader: C-Diameter-K72
Covered Screw Conveyor:
C-Diameter-K32
Uncovered Screw Conveyor:
C-Diameter-K22
Mix-Blender: RS-Diameter-K
Blender w/Steam Diffusers:
RSD-Diameter-K- . . .
Grinder: MT- . . X.
Sanitary Food Pump: 803D, 808D
Belt Drainer: RBD-30

RMF STEEL PRODUCTS COMPANY
KANSAS CITY, MISSOURI
Frozen Meat Conveyor: FB-100
Vat Dumpers: 100, 110
Belt Conveyor: 210
Belly Roller: 200
S/S Product Hopper: CT600
S/S Tables: UT50, WT075,
UT- . . . , TS- . . .
Meat Conveyors: FMC- . . . ,
FFD- . . . , TIC,
FFDR- . . .
Meat Tub Dumpers: D- . . .
Metal Detector Conveyors:
MDC- . . .

Meat Trucks: MV- . . .
Screw Conveyors: SC- . . .
Screw Loader: SCA- . . .
Bagger: 620
SS Smokehouse Truck: ST-1
Mix-Blender: 28- . . .
Patty Stacker: PS-6
Cutter/Mixer: RS- . . .
Bone Chip Remover: RMF-Tresomar
Chamber Vacuum Machine: HR-20
ROBBINS & MYERS INC.
SPRINGFIELD, OHIO
Moyno Pump: FF, FG, FJ, FGV
ROBERTSHAW CONTROLS COMPANY
FT. WASHINGTON, PENNSYLVANIA
Level-Tel-Transmitter: 156

A. K. ROBINS INC.
BALTIMORE, MARYLAND
Elevator ScREW: 7504-17
Rotary BlanCher: AK
InspectiOn ConveYor: ST
BlanCher: IWB- . . .
S/S Destoner: DD
Pasta & Rice Rinser: RR-30- . . .

ROHM & HAAS
PHILADELPHIA, PENNSYLVANIA
Cutting Board (Plexiglas):
G-Unshrunk, W-7508

ROSE METAL PRODUCTS, INC.
SPRINGFIELD, MISSOURI
S/S Vat: 433
S/S Conveyors: RMP- . . . -WB- . . .
RMP- . . . -WB- . . . (CO2), RMP- . . .
WB-EXT- . . . (CO2), RMP- . . . -FGB-
ST- . . . RMP- . . . -FGB-WT- . . .
RMP-(2)- . . . FGB-ST- . . .
Double Conveyor: RMP- . . . -FP- . . . (2)
S/S Wire Belt Conveyor:
RMP- . . . -WB- . . . C&H

LOUIS A. ROSEN
SALT LAKE CITY, UTAH
Liquid Freezer: R
Table: AS

Belt Freezer: IQF-BF-40
CHARLES ROSS & SON CO.
HAUPPAUGE, NEW YORK
Motionless Sanitary Mixer:
LLPD, LPD

ROSS INDUSTRIES, INC.
MIDLAND, VIRGINIA
Tenderizer: 501, TC-700
Slicer: 950, 925
Seasoning Injector: 710
Superform Press: 719, 720
Air Purifier: Microban 1200
w/G.E. G-30T8 Lamps
Dicer: 711
Meat Forming Press: Uniform 914

ROSS-TEMP DIVISION
SCHNEIDER METAL MANUFACTURING CO.
CHICAGO, ILLINOIS
Ice Makers (use w/Accepted
Storage Bin):
RF-1051-U-SS-DA,
Ice Makers (use w/Accepted
Storage Bin):
RF-1051-U-UF-SS-W-DA,
RF-1251-U-UF-SS-DA,
RF-1251-U-UF-SS-W-DA,
RF-2051-U-UF-SS-DA,
Ice Makers (use w/Accepted
Storage Bin):
RF-600-U-UF-SS-W-DA,
RF-951-U-UF-SS-W-DA,
RF-1251-U-UF-SS-DA,
RF-1251-U-UF-SS-W-DA,
RF-2051-U-UF-SS-DA,
RF-2051-U-UF-SS-W-DA

ROYAL SUPER-ICE COMPANY
SAN LEANDRO, CALIFORNIA
Zero-Pak

RUBBERMAID COMMERCIAL PRODUCTS
WINCHESTER, VIRGINIA
Food Box Lid: 3502, 3510, 3616,
3590, 3591, 3592, 3300

Manufacturer or Distributor and Type and/or Model

Food Box: 3500, 3501, 3508,
3509, 3690, 3691, 3693, 3695,
3300
Plastic Containers, Small Round,
w/Lids: 2600 Series
Cutting Board: 33...
Rack/Cart: 33...34...
Plastic Boxes w/Lids: 3500
Series, 3600 Series, 17...
Plastic Containers or Drums
w/Lids: 2600 Series
Platform Truck (with removable
cover): 44...44...-44...-05
Tote Box: 624
Tote Box Lid: 625
Ingredient Bin W/Lid: 36...
Series
Utility Cart: 3355
Ingredient Bin W/Lid: 2600
Food Box and Lid: 3300
RUBBERMAID APPLIED PRODUCTS, INC.
STATSVILLE, NORTH CAROLINA.
Plastic Box w/Lids: 1301, 1305,
1307, 1310, 1311, 1315, 1316,
1319, 1320, 1323, 1324, 1326.
Plastic Containers or Drums
w/Lids: 1212, 1213, 1220,
1221, 1225, 1226, 1231, 1232,
1244, 1245, 1249, 1250, 1251,
1255, 1256, MH-...
Plastic Bins or Lids: 1128, 1124,
1126, 1127
Plastic Vats or Lids: 1108, 1109,
1110, 1118, 1119, 1120
Poultry Vat: S-...
Poultry Vat Lid: SL
RUDOLPH FOODS
DIV. OF BEAVER ICE FOODS CO.
LIMA, OHIO
Pork Rind Fryer: B
RUSSELL-ROANE, INC.
ST. LOUIS, MISSOURI
Meat Tumbler MA-...
Liquid Smoke Spray Cabinet:
U-18, CA-42-1

S/S Smokehouse Tree: OECT-2
Galvanized Smokehouse Tree:
OECT-1
Akra-Pak Dispenser: LF-...,
SI-...,
Belts Flat Cleat (Food Contact):
CVM-8, DCVM-8
JOSEPH T. RYERSON & SON, INC.
CHICAGO, ILLINOIS
Cutting Board: "Ryertex"
S
SACK METAL WORKS, INC.
Wire Belt Transfer Conveyor:
WBTC
Boning Conveyor: BC-I
Overhead Conveyor
Casing Puller
Frank Chiller Tank: CCT-1
Dump Cart: DC 400, DC 600
Smokehouse Truck: 53, 54, 55,
56, 57, 58
Conveyor: IC-1, TG-1, BC-1,
PC-1, OHC-1, SVBC
Table: PT-1, C, BB-1
Lazy Susan: TR-1, TT-2
Vat: CV-1
Vat Dumper: CVD-1
Sausage Dump Bucket: SDB1, SDB2
Pan Rack S/S or Galvanized:
AT-70-12-5
S/S Pans: 21 x 25 7/8 x 1
Wash Table: WT
S/S Tank Truck: CVM
Cutting Table w/Top of Sana-Lite,
S/S and Sana-Lite in
combination: G
Cutting Table w/Top of Sana-Lite
and S/S in combination: D
Cutting Table w/Full Sana-Lite
Top: A
Cutting Table w/S/S Top: CI
S/S Conveyor: C4790
Smokehouse: SH-1
Grinder Parts Rack: GPR-1
S/S Curing Vat: CV-6

S/S Smokehouse Cage: SH-C
"T" Smokehouse Truck: SH
Meat Tub: MT-
Meat Truck: T-1200
Galvanized Smokehouse Cage:
OET-1
Paunch Trucks: PT-S, PT-G

SACKETT-CHICAGO
SCHAUMBURG, ILLINOIS
S/S Vat Dumper: EFD-S-1

SALCO INC.
GRANDVIEW, MISSOURI
Chiller: Super
S/S Mixer: H0025
Table: SS1-...
Hog Viscera Inspection Table:
Salco H.V.I.C.
"Salco" Blender-Mixer: PMB-....
Belt Conveyor: SBC

SALVO MACHINERY COMPANY
FALL RIVER, MASSACHUSETTS
Bacon Pellet Fryer: E-120

SAMPLA, S.A.
BARCELONA, SPAIN
Belts (Food Contact):
Alier-100,
Alier-100U,
Alier-200, Alier-300,
Ecovit-200, Ecovit-300

SANDOVAL MACHINE & TOOL COMPANY
SANDOVAL, ILLINOIS
Wingette Machine

SANDUSKY FABRICATING & SALES CO.
SANDUSKY, OHIO
Conveyor: BC-1
Flight Top Table: FB1-1
Cutting Table: BT-1, BT-2
Viscera Inspection Table:
VI-....

Manufacturer or Distributor and Type and/or Model

SANDVIK FOOD EQUIPMENT DIVISION
REDMOND, WASHINGTON
Multiple Pass Belt Freezer:
600 Series, 6-...-.

SANDVIK PROCESS SYSTEMS INC.
BILLERICA, MASSACHUSETTS
Continuous Oil Filter System:
CPF-1

SANDVIK STEEL INC.
FAIR LAWN, NEW JERSEY
Freezing Conveyor
Belt: Vee-Rope
Chilling Conveyor: Glyco

SANI-SERV
INDIANAPOLIS, INDIANA
Broiler: B-208E, B-230E

SANITARY PROCESSING EQUIPMENT CORP., DEWITT, NEW YORK
"Feldmeier" S/S Multi-Tube Heat Exchanger: 2505

SANITARY SCALE COMPANY
BELVIDERE, ILLINOIS
Spiral Freezer Conveyor (Double Drum): 19977D

W. J. SAVAGE COMPANY, INC.
KNOXVILLE, TENNESSEE
Packout Conveyor: 1.Q.F.
Spiral Freezer Conveyor (Double Drum): 19977S

SAYE MACHINE SHOP
MARYVILLE, MISSOURI
Carcass Splitting Saw: DLX, PKR

SCANDURA, INC.
CHARLOTTE, NORTH CAROLINA
Belts (Food Contact)
Thin Line PVC...White, Tan,
Emerald Green...Smooth,
Cleated, Flanged, V-Guide...

COS, CBS
Thin Line Urethane, White, Tan,
Amber, Emerald Green...Smooth,
Cleated, Flanged, V-Guide...
COS, CBS
Crescent Top Incline...White,
Tan, Emerald Green...COS, CBS

SCHALLER AND WEBER, INC.
LONG ISLAND CITY, NEW YORK
Ham Mold: A-10

SCHLUETER/DONTECH
JANESVILLE, WISCONSIN
S/S Rotary drum Strainer:
RDS 12-12

JACOB SCHMIDT & SONS, INC.
HARLYSVILLE, PENNSYLVANIA
Conveyored Cutting Table
Transfer Conveyor
Over & Under Conveyor
Trucks: AA, BA, CA, DA, EA, FA,
GA, KA, MA

Loin Truck: VA
Paunch Truck: VA
Offal Hanging Truck: ZA
Smokehouse Truck: LA
Shelf Truck (For Fully Packaged
Product or Product on Trays):
NA, LB

Platform Truck, Aluminum (For
fully packaged product or
product on trays): HA
S/S Chill Tank: DB
S/S Pickle Tank: JA
S/S Drum: QA, OA-1
S/S Meat Wash Sink: RA
Rod Belt Conveyor: HB
Hot Water Shrink Tunnel: CB,
CB-1

Ham Glazing Tank (Heated): L.B.
Tables: TA-C, TA-D, TA-F
Cattle Head Inspection Truck:
XA

Lazy Susan: GB
Stationary Viscera Inspection
Table: WA
Dump Truck: FB

COS, CBS
Thin Line Urethane, White, Tan,
Amber, Emerald Green...Smooth,
Cleated, Flanged, V-Guide...
COS, CBS
Crescent Top Incline...White,
Tan, Emerald Green...COS, CBS

S/S Truck: VB
Meat Tumbler: TU

CONRAD SCHOLTZ AG
FEDERAL REPUBLIC OF GERMANY
Belts (Food Contact): White
Flexoglide Balschuit E200/2

SCHUMP SALES, INC.
GREELEY, COLORADO
Plastic Bag Holder: 101

SCHUTTE PULVERIZER COMPANY, INC.
BUFFALO, NEW YORK
Pulverizer: 20

SCIENTIFIC-ATLANTA INC.
ATLANTA, GEORGIA
Packaging Machine: Versapac,
VA-CO, RV-100

SCRANTON PLASTIC LAM, INC.
SCRANTON, PENNSYLVANIA
Cutting Board: Sanalite
VP-30

SEALRIGHT COMPANY, INC.
KANSAS CITY, MISSOURI
Sealers: Vari-Pak-20, VP-5,
VP-30

K. C. SEELBACH CO., INC.
RHINEBECK, NEW YORK
Smokehouse: "Smokemix"
Continuous Sausage Process:
C227

G. A. SEEWER RONDO SALES
WOOD-RIDGE, NEW JERSEY
"Rondo" Dough Sheetier:
5/4-604-A, 5/4-603-B
"Quarto" Dough Sheetier:
10-C-800-L-001

Dough Sheet Former: TBF

SEFFELAR & LOOYEN, INC.
HOLLAND, MICHIGAN
"KS" Stuffer: P6-...
"Selo-Protecon" Pickle Injector:
SPI-..., SPI-...-S

Manufacturer or Distributor and Type and/or Model

"Sel-o-Protecon" Bone Press:

SBP-... "Sel-o" Hand Foot Brushing

Machine: SHB-20

"Sel-o" Front Foot Brushing

Machine: SFP-10

"Sel-o-Protecon" Meat Tumbler:

SMU-... "Sel-o-Protecon" Vacuum Ham

Press: SUP-20N

"Sel-o"-Protecon Tenderizer

PMT 40

"Sel-o"-KS Automatic Chopper

Mixer Emulsifier FD-9

Pickle Injector: SPI-440

SENZA-GEL CORP.

NEWARK, NEW JERSEY

Ham Processing Machine: L, D

SFB PLASTICS

BRIGHTWATERS, NEW YORK

Plastic Freezer Spacer: SFB-516

SHANKLIN CORP.

AYER, MASSACHUSETTS

Hy-Velair Sealer: S-3C-DA

Automatic Wrapper: HS-1 DA

SHARPLESS-STOKES

DIV. PENNWALT CORPORATION

WARMINSTER, PENNSYLVANIA

Raw Fat Heater (Tank): H-...

"Super-D-Canter" Centrifuge:

San P5400, P-600 San,

P-660 San, SAN P-5000,

P-3000 San, P-3400 San

"Super" Centrifuge: AS-16

S/S Tank: PF-..., CF-..., ST-...

S/S Super Centrifuge: AS-26

SHICK-TUBE VEYOR CORP.

KANSAS CITY, MISSOURI

Sifter (Gyro-Flex): 150

Bulk Flour System

SHINGLE BELTING COMPANY

PLYMOUTH MEETING, PENNSYLVANIA

Ribbon type: Hi-Cap Veethane,

Hi-Cap Roundthane, Roundthane,

Veethane

SIEGLING AMERICA, INC.

ENGLEWOOD, NEW JERSEY

Belts (Food Contact):

E3/1UO/U2 FDA, E8/2UO/V5

Belts (Food Contact): E10/M

V1/V10 FDA

SIMMONS ENGINEERING AND/OR

SIMMONS INDUSTRIES

DALLAS, GEORGIA

Electric Stunner: Power Pak 5

Head Puller: SHP-1

Poultry Stunners: SF-5000,

PS-5100, SF-7000, PS-7100

Prescalding Conditioner:

SIMMONS ENGINEERING COMPANY

WACO, TEXAS

Belt (Packaged Product Only):

Grip-Tex, Sno-Flake 143,

Sani-Tex, Kleen-Tex 3, Ny-Top,

Tuffy Special 75, Grip-Tex

Special

Belt (Food Contact): White-

175-PVC-C.O.S., White-175-

PVC-C.B.S., Food-King I-W,

CAU1X5

S. AND G. MACHINERY CO.

SPRINGFIELD, MISSOURI

Individual Off-Line Pressure

Bird Washer with Chlorinator:

TC-100, C-100

SHANKLAND'S SERVICE & SALES, LTD.

BROOKFIELD, ILLINOIS

Bizerba Slicer: A-301FB with

S/S Acceptable Table

PC-7000	Automatic Lung Machine: SL-8000	Shackle Release: AKO-B	In-Line Ciblet Chilling System: ILGPS
	Bird Selector (Electronic): SS	Bird Selector (Electronic): TT	Piston Ciblet Pump: CPGP
	Turk-E-Tie Unit: TT	Ciblet Chiller (Modular): PGCR	Hydro Spray Scalders: HSS
	Ciblet Chiller ("YANAGIYA" Deboner): Y-300	"YANAGIYA" Strainer: Y-1000	Automatic On Line Stunner: AOLS
	"YANAGIYA" Deboner: Y-300	Chicken Scaler (2-Pass): CDFPF	Negative Air Offal System: NAOS
	Chicken Scaler (Modular): PGCR	Chicken Scaler (3-Pass): PFCS-3	Combination Ciblet Chiller:
	"YANAGIYA" Strainer: Y-1000	Chicken Scaler (4-Pass): PFCS	PNC-***, PNCR-***
	Chicken Scaler (2-Pass): CDFPF	Turkey Scaler (2-Pass): TDFF	Ciblet Water Separator: GWS
	Chicken Scaler (3-Pass): PFCS	Turkey Scaler (3-Pass): TDCCS-3	Product Conveyors: SBC
	Chicken Scaler (4-Pass): TDCCS	Turkey Scaler (4-Pass): TDCCS	Straddle and Wing Picker: CP
	Turkey Ciblet System: TCP-	Turkey Ciblet System: TCP-	Automatic Venting Machine:
	Modified	Cut-Up Bin: DBC-A	(Surfaces of machine contact-
	Cut-Up Bin: DBC-A	Poultry Chiller: PC-48, PC-60	tized between each use with
	Bird Selector (Electronic): TT	Poultry Chiller Rotary	180° F. water or solution of
	Discharge Elevator: RDE	Discharge Elevator: RDE	20 ppm residual chlorine at
	Conveyor Belt Splice: BC	Conveyor Belt Splice: BC	point of use.) : AVU-**
	Scrubber Type Picker: PS	Scrubber Type Picker: PS	Demand Hand Wash Valve (Hand
	Cut-Up Shackle: 11-CUSS	Cut-Up Shackle: 11-CUSS	Activated): CJHW
	Turkey Evisc. Shackle: CT-ESS,	Turkey Evisc. Shackle: CT-ESS,	Open Hand Wash Valve: CJOH
	TESS	Evisc. Shackle (Straight Shank):	Water Rail Installation: WRI
	2 EV-SS	2 EV-SS	Water Drain Hopper Assembly:
	Rigid Eviscerating Shackle: REV	Rigid Eviscerating Shackle: REV	WDH
	Turkey Dressing Shackle: TD-SS	Turkey Dressing Shackle: TD-SS	Pickup Funnel: PF
	Shackle: BDNR-312-SS, CDNR-312-SS	Shackle: BDNR-312-SS, CDNR-312-SS	Side Valve Assembly: SV
	Featherator Picker: TF-CL-4, TF-TI-4, TF-CL-8, TF-TI-8	Featherator Picker: TF-CL-4, TF-TI-4, TF-CL-8, TF-TI-8	Hydra Sieve Assembly: HS
	Preflight Picker: PNP-CT, PNP-TI	Preflight Picker: PNP-CT, PNP-TI	Ciblet Water Separator: SCWS
	Hookey Ciblet Wrapper: JHGW	Hookey Ciblet Wrapper: JHGW	Automatic Bird Unloader: RAKO
	Lung Extractor: ALEP	Lung Extractor: ALEP	Automatic Poultry Sizing
	Head Cutter (Single & Double):	Head Cutter (Single & Double):	System: "Chickway" CESS
	AHC	AHC	Outside Bird Washer: OBWD
	Automatic Head Cutter: AHC II... Packaged Ciblet Elevator: CE	Automatic Head Cutter: AHC II... Packaged Ciblet Elevator: CE	Combination Bird Washer: CAWD
	Packaged Ciblet Elevator (Manual Positioning of viscera necessary for inspection): CE	Packaged Ciblet Elevator (Manual Positioning of viscera necessary for inspection): CE	"Low Vac" Cavity Vacuum Unit: VCU
	KANSAS CITY MISSOURI Poultry Killer: (Kill-Kleen)	KANSAS CITY MISSOURI Poultry Killer: (Kill-Kleen)	Inside/Outside Final Bird Washer: 10BW
	60-AK	60-AK	Automatic Opening Cut Machine: OC (Surfaces of machine contacting carcasses must be sanitized between each use with 180° F. water or solution of 20 ppm residual chlorine at point of use.)
	Packing Machine (J-Pack): JPL	Packing Machine (J-Pack): JPL	Poultry Scalders (Low Profile) LPS-***
	Packaging Machine "Packette 20": AS-**	Packaging Machine "Packette 20": AS-**	Third Unloader: 90° AKO Positive Control Poultry
	Ciblet Pump Machine: J-100 AFP Ciblet Pumping System: Chicken GPS	Ciblet Pump Machine: J-100 AFP Ciblet Pumping System: Chicken GPS	
	Deboning Turkey Shackle: TDS	Deboning Turkey Shackle: TDS	

Chiller PCC
Giblet Wrapping Machine: HSGW
Parts Sizing Shackle: PSS
Poultry Picker: D.D.P.

SIMPLEX FILLER COMPANY
HAYWARD, CALIFORNIA
Filling Machine: 400, 440
Piston Filling Machine: AS-I,
F-I,
Twin Piston Fillers: T-I,
Dual-F, DT-1

SINGER PRODUCTS CORP.
SMITHVILLE, OHIO
"Spiral conveyor" Conveyor
(S/S Frame): SC-I
"Spiral conveyor" Conveyor
(Galvanized Frame): SC-2
Conveyor: SSB-•-•-•-
SSC-•-•-•, SSB-I
S/S Roller Conveyor: SSC-5
Powered Roller Conveyor: SSC-6

SMALLEY MFG. COMPANY, INC.
CONCORD, TENNESSEE
Gyro Bucket Lift: 16
Flex-it Conveyor: W-4
Slicing Machine: SS
Conveyor: SD
Incline Screw Conveyor: SI-•-•-
Seasoning Applicator: A
SMC Tumbler: ST-•-•-•-
Pneumatic Salter: SPS-•-•-
Noodle Picking Machine:
SMC-24-5
Hydraulic Dump Station:
SMC-2400
Pneumatic Diverter: SPD
Airlock: SAL
Cyclone Receiver: SCR
Incline Cleated Conveyor:
LLF-•-•-•-•-
Vibratory Feed Hopper: LLFH-•-•-
Vibrating Conveyor: HV-•-•-•-
Gyro-Lift Bucket Conveyor:
P-•-SS-..

SMECO INDUSTRIES, INC.
CHICAGO, ILLINOIS
Meat-Wash Table
Continuous Chiller System: 1500
Meat Press: 100-F, 110-F, 120-F,
102, 2110
Opie Meat Press: 200F
Belt Conveyor: 302F
Conveyerized Boning Table:
1701F

A. O. SMITH HARVESTORE
ARLINGTON HEIGHTS, ILLINOIS
Ice Storage Bin

JOHN E. SMITH'S SONS COMPANY
BUFFALO, NEW YORK
Converter: 86X
Transfer Pump: BDL-101
"Buffalo" Hydra-Loader:
E-LHM-100
Hydra-Cutter: 3S, 5S, 8S
Grinder: 63BG, 66BG, 66BX, 78BG,
556, 441
Grinder Tray: 78BX
Stuffer: 100C, 200C, 300C, 400C,
500C, •-NS
"Buffalo" Vacuum Blender: 1500,
2000, 3000, 4000, 5000, 8000,
10,000
"Buffalo" Blender: 1500, 2000,
3000, 4000, 5000, 8000,
10,000
Continuous Filler: MK-11-A-•-•-
MK-11-E-•-•-
Stuffer w/Plastic Piston;
Silent Cutter (Converter): 58XS,
86XS
Silent Cutter (Hydracutter):
Mark-3 SS, Mark-5 SS,
Mark-8 SS
Casing Applier: 1000-SM,
1000-CM
Mixer: MRD-35, MRD-50, MRD-60
(This is with the understanding
that suitable facilities
will be provided to permit
daily cleaning and inspection
of the paddle shaft ends and
the seals at both the drive
and idler ends of the mixers.)

SMITH EQUIPMENT COMPANY
CLIFTON, NEW JERSEY
Conveyor: FQP-3643, HQP-3620,
FT-1221, LFT-187, PCT-3676,
FT-1849, MB-•-•-•-•-
FT-•-•-•-•-•-•-•-
FI-•-•-•-•-•-•-•-
"HAMMERLE" Vacuum Packaging
Machine: VT-•-•-•-•-
Packaging Machine "Supervac":
GK-•-•-•-•-
"Jet Injector" Pickle Injection
Machine: PSM-•-•-•-
Continuous Vacuum Stuffer:
RS-2000/Baby; RS-2000/Junior,
RS-2000/Portionmat

SMOKAROMA
BOLEY, OKLAHOMA
Pressure Cooker (stainless
steel lined) .CU-300-LM

Manufacturer or Distributor and Type and/or Model

SOLBERN CORPORATION
FAIRFIELD, NEW JERSEY
Tumble Filler: PTF-D, PTF-Q
Transfer Tumbler Filler: TPTF
Product Spreader: PS-747
Liquid Filler: 3-, LF-110

VINCENT S. SONDEJ
CHICAGO, ILLINOIS
Multi-level Boning Conveyor:
Series 17
Conveyors: Series 17A

SPARKLER MANUFACTURING CO.
CONROE, TEXAS
S/S Horizontal Plate Filters:
14D, 18D, 33D, 14S, 18S, 33S,
12VR, 17VR, 32VR

A. J. SPARKS & COMPANY
GRAND RAPIDS, MICHIGAN
Belt (Package Product Only):
Grip-Tex, Sno-flake 143,
Sani-Tex, Kleen-Tex-3,
NY-TOP, Tuffy Special 75,
Grip-Tex-Special
Belt (Food Contact): White-175-PVC-C.O.S., White-175-PVC-C.B.S... Food-King 1-W,
28-NOS, 58-NOS, 78-NOS,
98-NOS, Turfy-60-COS-Green
lefftex-32, Teftex-22, Kleen-Tex 2, White-Tex-142, White-Tex-143, White-Tex-144, Sno-Tex-Jr., Sno-Tex, 29-WC.
Food-King Jr., Food-King-3W,
Turfy-90, 100-COS, Grey Tex,
Food King 1-W Poly Tan, 2 and
3 Ply Ribcleft 69, Tuffy
80-COS Special White, Tuffy
60-COS Special White, Sno-Tex
Super Cleat, Poly-King 2
White, White PVC Chevron Top,
Tuffy 50-CBS Special White,
Tev-Tex 22, Tev-Tex 32,
Tev-Tex 144, Food King 3W
with Molded Cleat,
Can Pac.

Sparks Foodthane Belting
SHILLER PARK, ILLINOIS
Bone Chip Collector: 4004742

SPEEDECO INC.
BALTIMORE, MARYLAND
Auto-Flex Storage Conveyor: 267
Auto-Flex Collator: BM0009
Auto-Flex Inspection Conveyor:
BM0006
Auto-Flex Head: 265
Bulk Loader: BM-0029

Automatic Stuffer: BM-0015

SPENCER BOILER & ENGINEERING CO.
SOUTH GATE, CALIFORNIA
Heat Exchanger: SB-13

SPIES TRADING COMPANY, INC.
BLOOMFIELD, NEW JERSEY
Ham Netting Machine (Modified):
10171

SPRAY-DYNAMICS
LOS ANGELES, CALIFORNIA
Butter Metering Pump: SD-100

SQUARE CO AB
MALMO, SWEDEN
Meat Former: Gigant-A, Gigant-B,
Medimat-A, Medimat-B, Minimat

A. E. STALEY MFG. COMPANY
DECATUR, ILLINOIS
Automatic Cooking system:
Steam Jet

STAMP CORPORATION
MADISON, WISCONSIN
"Little Badger" Cheese Cutter:
200
Cheese Cutter 400

STANDARD CASING COMPANY
NEW YORK, NEW YORK
Sausage Stuffer: VOGT-Hydromat
Plastic Tote Box: B-1210
Plastic Maxi-Tainer Box:
BB-1135
S/S Tub: 97, 61, 63
S/S Truck: 20, 48, 36, 18, 18-C,
9, 50, 110, 112, 114, 118,
120, 125
S/S Drums: 30, 55, 60, 100
S/S Storing & Roasting Pans:
S-107A5, S-107A6, S-107A7,
S-107A8, S-107A9
S/S Top Packing & Utility
Table: 254
S/S Shclf Truck: 6220, 6130
S/S Ingredient Bins: PB-75,
PB-150, PB-250
Cutting Board: Hygenia
Poly Tubs: 35, 50, 75, 52D, 80D
Poly Boxes: 1720, 1740, 1760
Meat Truck, Super Poly: 10, 37,
40, 72, 96
Sani-Tray: OBB 1026
Ofal Racks (Galvanized): 1070,
1120
Plastic Tanks and Trucks: PT
Casing Applier: AZ-50
Silent Cutter "Talleres Vall
CRI-11, CRI-11
S/S Piston Stuffer EHI-..

STANDARD CONVEYOR COMPANY
NORTH ST. PAUL, MINNESOTA
Boning Facilities

STANDARD METAL PRODUCTS CO.
FRANKLIN PARK, ILLINOIS
S/S Spiral Conveyor: SMPSC-101
Powered Turn Conveyor: 3700-C

STRANGE COMPANY
CHICAGO, ILLINOIS
Spray-A-Frank System: 100

STA-RITE INDUSTRIES
DELAWARE, WISCONSIN
Positive Sanitary Pump: RS-20-1,

RS-65-1, RS-150-1
S.S. Deep Fat Fryer: EM-14-SS,
EM-14-DLSS

STAR MANUFACTURING CO.
ST. LOUIS, MISSOURI
 "Star" Griddles: 254, 256, 258A
 Deep Fat Fryer: M-14, M-18

STAR PACKAGING CORP.
COLLEGE PARK, GEORGIA
 "Starflex" Stretch Bagging
 Machine: 500-PL
 Loader: SP-902
 Stand: SP-903
 Packaging Machine: 500APL

STAR SYSTEMS FILTRATION DIVISION
TIMMONSVILLE, SOUTH CAROLINA
 Filter Press
 Round w/o Pump: 4-12. to
 80-24.
 Square w/o Pump: 4-12-7/8. to
 80-24., 4-12-7/8./4P to
 80-24./4P
 Round w/ Sanitary Pump:
 4-12/SP to 80-24./SP
 square w/ Sanitary Pump:
 4-12-7/8./4P/SP to
 80-24./4P/SP

STAUFFER CHEMICAL CO.
FOOD INGREDIENTS DIV.
PITTSBURGH, PENNSYLVANIA
 "Calgon" Automatic Ham Pumping
 Scale: 463600

STEARNS MAGNETICS INC.
DIV. OF MAGNETICS INTERNATIONAL, INC., CUDAHY, WISCONSIN
 Metal Detector-Conveyor-
 Reject System: MPC-100-....

SAM STEIN ASSOCIATES
SANDUSKY, OHIO
 Batter & Breading Machine: S-2,
 L-4, L-6, MB-2B, MB-2F,

"E-1" Batter & Breading
 Machine: MB-1
 Breading Machine: S-1, L-3,
 MC-3, MC-3A, BR-2h, MC-3J
 Breading Machine (w/Plastic
 Drum): DB-2
 Breading Machine (w/S/S Drum):
 DB-1
 Cooling Column: CC-1
 Viscosity Control Machine: VC-1
 Fryer: FB-20, FB-30, FD-65,
 FA-10
 Deep Fat Fryer: FD-42S, FA-3
 Pilot
 Feed Conveyor: F, FR, P, PR
 Feed & Pak Conveyor: S-2, MC-3,
 L-4, L-5
 Continuous Poultry Cooker: CPC
 Continuous Cooker: HZ
 Open Flame Broiler: OF-8-1
 Batter Machine: 2400
 Conveyor "Roll-a-Turn": RC-...-S
 Batter Mixer: B-25, ABM..., TM-...
 Automatic Batter Control: ABC-1
 Dip and Chill Conveyor: DC-....
 "Force Flo" Filter: SF-6
 Dipping Machine: DM-2
 "Speed Steak" Tenderizer: B
 Gas Fired Ovens: OFO-..
 "Force-Flo" Oil Filter: SF-7
 "Flip Preuster": FPD-..
 Breader-Feeder: BF-800
 Automatic Batter Control:
 ABC-11
 Oil Holding Tank Assembly:
 OHT-77-....
 Pork Skin Fryer: PS-76-....
 Drum Seasoner: DD-...-..
 Infeed Conveyor: IFC-...
 Pork Skin Pellet Feed Hopper:
 PSH-76-...
 Ambient Cooling Conveyor:
 AM6-24
 Application: SS-77-S, SS-77-F

Hot Oil Heat Exchanger:
 HS-70-1H
 Batter Applicator: T-1-...
 Oil Filter: SF-..

STEPHAN MACHINERY CORP.
MANHASSET, NEW YORK
 "Combicut" Cutter: TC-...
 TC-1-...-T, TK...
 Emulsifier (Microcut): MCH-D-30,
 MCH-D-60, MCH-D-100, MCV-12-B,
STEWART GLAPAL CORP.
ZANEVILLE, OHIO
 Spiral Conveyor: GL-APAT
 Vat Dumper: 1951

STEWART WARNER CORP.
CINCINNATI RUBBER DIV.
 Cincinnati, Ohio
 Belt (Food Contact): "Cinfire"
 White Cleated 102

STIMPSON COMPUTING SCALE CO.
LOUISVILLE, KENTUCKY
 Computing Scale: 8-AS, 81-DS

STONE CONVEYOR, INC.
HONEYOE, NEW YORK
 Conveyor: 27D

JOHN E. STONEMAN, INC.
POSEN, ILLINOIS
 Card Dispenser: "Danepak"
 Ham Cutter Conveyor: MC

STONE PACKAGING SYSTEMS
WAUKESHA, ILLINOIS
 "Rap-A-Mat" Packaging Machines:
 S-1 HCR, S-2 HCR

STORK GAMCO
GAINESVILLE, GEORGIA
 (FORMERLY GAINESVILLE MACHINE CO.)

Picking Shackle (Auto): 25, 100
 Eviscerating Shackle (Auto):
 30, 200
 Picking Shackle (Combination):
 Rigid-35
 Turkey Picking Shackle: 300
 Eviscerating Shackle: 1005
 Sizing Shackle: SS-5

Smoke Rack Rotating Paddle Chiller
Poultry Sizer: WN-1
Poultry Scalders: 2-Way, SGS-1,
 SGS-2
Gizzard Splitter: 3500, 3500T,
 3600T, 3000, 3500-SS 3600SS,
 4200SS
Automatic Gizzard Splitting,
 Peeling, and Washing Machine:
 3500-C-1
Giblet Pump: GP-2A, GP-3A, GP-3B
Heart & Liver Trim
Chiller w/Paddle Wheel
Unloader: RS-6
Chiller: RS-6, P-5
Line Divider: I & I Type,
 1 & 2 Type
Gib Pack: 48-9, 48-11, 48-13
Automatic Cut-Up Machines:
 TF-249X3FL, TF-249X3L2,
 1F-249X3RI, TF-249X3R2,
 TF-249X3
Head Puller: HP-100
Electric Stunner & Killer:
 AK-10
Oil Sac Cutter: OSC-XI, OSC-2
 (if used prior to inspection
 station, surfaces of machine
 contacting carcasses must be
 sanitized between each use
 with 180° F. water or 20 ppm
 residual chlorine at point
 of use.)
Automatic Hock Cutter: H-111,
 H-111, HC-111, A, B
Disc Type Picking Machine:
 D-1000
Paddle Type Giblet Chiller: BP
Belt Conveyor: BC-SS
Auger Chiller: SA-8
Head Remover: HR-100, HR-100C,
 HP-100B, HC-100C
Head Scalders: HS-5
Automatic Lung Remover: ALR-1,
 ALR-2, ALR-2-A
Rigid Eviscerating Shackle:
 1006, 1006-B

Neck Skin Cutter: NSC 1, 2, 3R,
 3L
Refrigerated Poultry Chiller:
 RS-6-NH3, P-6-NH3, SA-NH3,
 P-5
Picker: HC-111, D-111, 1200,
 1120, CR-100, CR-100A,
 CR-100S, F-105, F-201, F-101
Hock Picker: H-1, D-1130
Hydraulic Vat Dumper: H.V.D.
Semirigid Shackle Unloader:
 SU-1000
Straddle Picker: SP-3
S/S Drain Conveyor: DF-1
Neck Breaking Machine: NB-1,
 N-103, N-101, N-102,
 (if used prior to inspection
 station, surfaces of machine
 contacting carcasses must be
 sanitized between each use
 with 180° F. water or 20 ppm
 residual chlorine at point of
 use.)
Opening Cut Machine: OC-100,
 OC-100A (Surfaces of machine
 contacting carcasses must be
 sanitized between each use with
 180° F. water or 20 ppm
 residual chlorine at point of
 use.)
Eviscerating Shackle: 1000-R-1
Automatic Drawing Machine
 (Manual Positioning of
 Visceras for Inspection
 Necessary): ADM-1, ADM-1-A
 (Surfaces of machine contact-
 ing carcasses must be sani-
 tized between each use with
 180° F. water or 20 ppm
 residual chlorine at point
 of use.)
Hand Operated Hand Wash Valve:
 E-4
Automatic Killing Machine:
 AK-11
"Stork-Gamco" Picking Machine:
 D-16
Automatic Neck Skin Cutter:
 NSC-2-A

Giblet Elevator: GE-5
Gizzard Harvest System: M-40
 (Personnel must be provided
 to trim portions of digestive
 tract not removed by the
 machine.)
Infeed Supply Belt: MB
Gizzard Harvester: M-40
Gizzard Elevator: GIZ-4
Gizzard Inspection & Trim
Table: MI
Gizzard Tumbler Washer: GTW
Gizzard Defatter: DF
Offal Vacuuming System: VT
Picker L-2-B
Hock Cutter: LC-1
Scalder: SM and DM
Stunner: B-5, CS-1
Killer: B-6, B-6-A
Picker: FP-1, D-16-GT
"Draw-Vision" Eviscerator (For
 frying chickens only. Manual
 positioning of viscera for
 inspection necessary): P-40
 (Surfaces of machine contact-
 ing carcasses must be sani-
 tized between each use with
 180° F. water or 20 ppm
 residual chlorine at point
 of use.)
Poultry Eviscerating Shackle:
 ES
Poultry Dressing Shackle: DS
Tendon Puller: TP-1
Foot Unloader: FU-1575-B
Head and Trachea Puller: HT-1
Automatic Bird Unloader: L, S
Automatic Eviscerating Machine
 (Manual positioning of
 viscera for inspection
 necessary): P-24-11 (Surfaces
 of machine contacting
 carcasses must be sanitized
 between each use with 180° F.
 water or 20 ppm residual
 chlorine at point of use.)
Infeed Conveyor: AFF, AFF
Final Water Changer: FWC-B
Automatic Sizer: S-100A,

Manufacturer or Distributor and Type and/or Model

SS-100A
S.S. Bird Tumbler: BT-2
Shackle Unloader: SU-90, SU-180
Inside/Outside Chicken Washer
CW-1
Outside Chicken Washer OW-1
Auger Counter Flow Poultry
Chiller C-111
Gizzard Inspection Station
with Peelers M-1-A
Automatic Vent and Opening
Machine: V-16. (Surfaces of
machine contacting carcasses
must be sanitized between
each use with 180° F. water
or a solution of 20 ppm
residual chlorine at point
of use.
Automatic Circular Drawing
Machine: CDM-1. (Surfaces
of machine contacting car-
casses must be sanitized
between each use with
180° F. water or a solution
of 20 ppm residual chlorine
at point of use. Manual
positioning of viscera
necessary for inspection.)
Bagger: PRS-HD
Poultry Chiller: P-6
Poultry Cut-Up Machine:
C-5000-A
Poultry Stunner: CS-2. Stunner
is not to operate without the
perforated grill permanently
installed in such a manner
that the water level is 1/8
inch above the grill surface.
Breast Deboning Machine: BD-1
Automatic Circular Drawing Machine:
CDM-11 (Surfaces of machine
contacting carcasses must be
sanitized between each use
with 180° F. water or a
solution of 20 ppm residual
chlorine at point of use.
Manual positioning of viscera
necessary for inspection.)
Bird Counter: BC-1

Final House Inspection Machine:
FIM-12
Inside Outside Final Bird Washer:
RP-12
Gizzard Machine: M-60
R. HOWARD STRASBAUGH, INC.,
LONG BEACH, CALIFORNIA
Cheese Cutter: SAR-78H
STRATO-RAY CO.,
MINNEAPOLIS, MINNESOTA
Shielded U.V. Fixture (For use
w/accepted WL782L-30 Lamp):
SP-94-3L
Shielded U.V. Tunnel (For use
w/accepted WL782L-10, WL782L-
20, and WL782L-30 Lamps):
SP-91
Ultraviolet Lamp: SRCL-30
Note: The above lamps must
be used in accordance with
Part 7, Para. 7.16(b) of the
Meat and Poultry Inspection
Manual.

SUPERIOR FABRICATION
FORT WORTH, TEXAS
Lazy Susan: LS-...
Conveyor: OC-...
Bonning Table: BC-...
Stationary Boning Table: SSBT
Trimming Table: SST
Double Station Boning Table:
SDSBT
Head Work and Trim Table:
SHTWTT
Ham Pump Table: SSHPT
Head Flush Cabinet: SSHFC
Pluck and Gullet Trim Table:
SSSPGTT, SSDPGTT
Revolving Head Flush Cabinet:
SSRHFS
Tripe Washer: SSUW
Patty Packing Table: SSPPT
Stuffing Table: SSS
Head Inspection Stand: SSHHS
S/S Screw Conveyor: SSSC-...
Meat Pump: SSM
Tamale Machine: SSTM
SUPERIOR PACKAGING EQUIPMENT
COMPANY, CARLSBAD, NEW JERSEY
Automatic Cartoner: 30MP
SUPERIOR STAINLESS, INC.
DELEVAN, WISCONSIN
S/S Air Operated Shut-off Valve:
K67-..., K69-...
S/S Air Operated Divert Valve:
K67-..., K67-9-..., K69-7-...,
K69-9-...
S/S Butterfly Valve: K51
S/S Low Flow Air Valve: K80 DLFA
SAM SVENSEN LTD.
CHICAGO, ILLINOIS
Inca-Matic Casing Sizer: I
SWAN ENTERPRISES
ST. CLOUD, MINNESOTA
Oil Gland Cutter: OGC-1

<u>SWECO, INC.</u> LOS ANGELES, CALIFORNIA Vibro-Separators: LS...S... SS...S... LS...S...CD, SS...S...CD, LS...S...PF, and SS...S...PF	Meyn Poultry Scalder: MSC-7 Meyn Automatic Bird Counter: BC-100	SPH-109 Viscera Table: VT-102 Automatic Head Hold Device: AHHD-111
<u>TAYLOR INSTRUMENTS, DIVISION OF SYBRON</u> , ROCHESTER, NEW YORK Liquid Level Transmitter: 300T Series		<u>THAYER SCALE/HYER INDUSTRIES, INC.</u> <u>PEMBROKE MASSACHUSETTS</u> Bridge Breaker Bin Discharger: BTU-....S.M.
<u>SYLVANIA ELECTRIC PRODUCTS, INC.</u> DAVVERS, MASSACHUSETTS Germicidal Lamps, Non-ozone: C8T5, G15T8, G30T8 Note: Lamps must be used in accordance with Part 7, para. 7.16(b) of the Meat and Poultry Inspection Manual.	"Cryo-Food" Liquid Nitrogen Freezer: CF-1 Loader & Unloader for Cryo-Food Freezer: PU-CF-1 "Cryo-Food" LN2/CO2 Freezer: CF-0.5	<u>THERMALJET LTD.</u> <u>DIVISION CROW GROUP INC.</u> LOUISVILLE, KENTUCKY Thermaljet Cooker: 1000 A
<u>TECKTON, INC.</u> WALTHAM, MASSACHUSETTS "Cryo-Food" Liquid Nitrogen Freezer: CF-1 Loader & Unloader for Cryo-Food Freezer: PU-CF-1 "Cryo-Food" LN2/CO2 Freezer: CF-0.5		<u>THERMODYNAMICS CORPORATION</u> <u>BROKEN ARROW, OKLAHOMA</u> Pallets (Plastic): TR-048040-M, TR-048040-MS
<u>TEE-PAK INC.</u> CHICAGO, ILLINOIS Casing Sizer		<u>TEC, INC.</u> <u>POSEN, ILLINOIS</u> Vacuum Packaging Machine: CB-R TEC-1001 Infeed Conveyor: 2000 M&H Packaging Machine (Sureflow): E.F.45-
<u>SYNTRON, DIVISION OF FMC CORPORATION</u> HOMER CITY, PENNSYLVANIA Vibratory Feeder: F-10C	TEKNOR APEX COMPANY PAWTUCKET, RHODE ISLAND Cutting Boards: "Sani-Tuf" H, "Teknatop"	<u>THIRY-KONDOR ENGINEERING & MACHINE CO.</u> BROADVIEW HEIGHTS, OHIO Sausage Cutter: 4003
<u>T</u> <u>TACONIC PLASTIC, INC.</u> PIETERSBURG, NEW YORK Belt Teflon Coated: 27-200		<u>L. C. THOMSEN AND SONS, INC.</u> KENOSHA, WISCONSIN S/S Sanitary Centrifugal Pumps: 4, 5, 6, 8
<u>TARAS, INCORPORATED</u> CORNELIA, GEORGIA Meyn Broiler Unloading Station: BU-	TELE-SONIC TRESOTTI LONG ISLAND CITY, NEW YORK Paramatic Sealer: 1517 Bagger: 26-MB Wrapping Machine SW-80 Conveyor: 9471	<u>TIPPER TIE DIVISION</u> <u>RHEEM MANUFACTURING COMPANY</u> UNION, NEW JERSEY Double Clipper: D-137B, D-187 Clippers: C-107-L, A-117-L, C-187-L, A-187-LC, F-486-L, C-200-L, F-186-L, C-86-L, C-486-L, 280L, R590, C487L, Z2105, Z2110, Z2111, Z2115, Z3110, Z3111, Z4119, Z4201, Z4135, C-186-RP, A-187C,
Apollo 72 (Manual positioning of viscera for inspection necessary) (Surfaces of machine contacting carcasses must be sani- tized between each use with 180° F. water or 20 ppm residual chlorine at point of use.) Meyn Eviscerating Machine:	Boning Table: BT-1 Conveyor: FG-1, FC-4 Meat Wash Table: MW-1 Belt Conveyors: FG-1A, FG-2 Cattle Jaw Bone Puller: JP-101 S/S Shroud Pig Tank: PC-108 Edible Surge Bin: ESB-1 "Tasco" Hide Side Puller:	

AZ2295A, AZ2495A, AZ2590A,
Z3207, Z4122, Z4124, Z4125,
Z4126, Z4127, Z4128, Z22207,
EN1200, EN1201
Clipper Vac: E, C, F-A-417-LC
(Tipper Tie) Unit: PR-465L
Tipper Clipper: Rotomatic 11,
RV136D, RV136LD, RA136D,
RA136LD
(Press Tie) Unit
Clipper Vac Machine: G with
A74100, F with conversion kit
2132, F-A487LC, H
with AZ2100L Clipper
Tipper-Matic: A, V
Vacuum Packaging Machine:
ROIA-MATIC 111, 111, 1
Koma Clipper: KTC-1
Stuff N' Clip: 101
LN2/CO2 Attachment for Clipper
Vac Machines
Revo V-A-Clip: 101, 102, 103
Auto Chub Machine: 101
Double Clip Machine: DCA-E
E. H. TICHENER & COMPANY
BINGHAMTON, NEW YORK
(Poultry) Shackle: 1727
Picking Shackle: 1452, 1535
Combination Shackle: 1450
Eviscerating Shackle: 1436,
1451, 5500

Toby Dropper: 703-D
Scales: 670-A, M-T, AR
Beef Jerky Conveyor: 820
Conveyors: 810/815, HRA-.....,
MRA
Slicer/Conveyor: 400
Rotary Patty Stacker: 880
Bacon Sheeter: 920

Slicing Conveyor: 3105
Collater Auto Feeder: 3150,
3151.

TOKAI RUBBER INDUSTRIES, LTD.
LOS ANGELES, CALIFORNIA
Belt (Food Contact): "Vinystar"

TOLEDO SCALE
DIV. OF RELIANCE ELECTRIC CO.
COLUMBUS, OHIO

Bench Scales: 1070, 2020, 2061,
2071, 2081, 2091, 2072, 2082,
1071, 1072, all w/S/S platform
and a stand

Bench Artery Pump Scale: 2052
w/S/S platform and a stand
Portable Scales: 2120, 2181,
2481, 2881, 2182, 2822, 2084,
2184, 2086, 2186, 2886, all
w/S/S platform and a stand
Net Weight Scale: 3011, 3012,
3021, 3031, all w/S/S plat-
form and a stand

Fan Scale: 3111, 3180, 3700,
3710, 3720, all w/S/S plat-
form and a stand

Beam Scale: 4180 w/S/S platform
and a stand

Pre-Pack Scales: 8001, 8300,
8301, 9460,
Checkweigh Scale: 9459, 9460,
9463

Combination Bench Scale: 9869
w/S/S platform and a stand

Micro-Scale: 3165

Micro-Scale, w/S/S Platter
Cover: 3185

Food Choppers: 5324-S, 5460-S,
5522-S

Slicer: 5410A-DA, 5402-DA,
5405-DA, 5406-DA
Hanging Scale: 2110DA
Saws: 5201-DA, 5206-DA,
5207-DA, 5208-DA, 5300-DA,
5301-DA, 5302-DA
Wrapping Machine: 30, 32
Micro Scales S.S. Platter w/
Molded Plastic Housing:

Shilling Conveyor: 3165, 3185
Collater Auto Feeder: 2085
S/S Bench/Portable Scale: 1985

TOMCO EQUIPMENT COMPANY
LOGANVILLE, GEORGIA
Snow Applicator T/B Applicator:
6
Co2 Snow Applicators: 6.....,
6A....., 6B....., 6B
Co2 Snowing Hoods: K-503....
Wall Mounted Co2 Snowing Hoods
w/Exhaust System: 504
Co2 Snowing Horn (for demon-
stration purposes only--ade-
quate ventilation must be
provided): 5
Dry Ice Extruder: DE-79-RB

TON-TEX CORPORATION
PARAMUS, NEW JERSEY
Belts, Food Contact: White, 2 &
3 Ply "Special" Polymaster
White, 2 & 3 Ply "All Temp"
Polymaster; 3 Ply "Standard"
Polymaster; White, 4 Ply,
"Sidewall"; Tan, 4 Ply,
"Sidewall"; 3, 4, & 5 Ply
"Standard" Purotex; 3, 4, &
5 Ply "Heavy" Purotex; 3 Ply,
"Heavy" Polymaster; 4 Ply
Heavy
Pur-O-Tex Teflon Coverec;
3 Ply
Heavy Poly-Master
Belts (Fully Packaged Product):
Grid Tread, 3 Ply "Standard"
Purotex; Grid Tread, 3 Ply
"Heavy" Purotex; Grid Tread,
4 Ply "Heavy" Purotex (belts
with cotton carcasses must
have edges sealed with an
acceptable compound.)

GIACOMO TORESANI S.P.A.
MILAN, ITALY
Tortellini Machine: MT 265A,

MT 135A, MT 8A, MT 10A
Sheeter Kneader: SFA-415A,
SFA/300A, SFA/600A,
SFA/610A
Raviooli Machine: MR 265A,
MR 135A, MR 540A

TORSION BALANCE COMPANY
CLIFTON, NEW JERSEY
Table Scale: TO-SS

TOTE SYSTEMS
BEARTRICE, NEBRASKA
Tote Bins, dry products Only:
311501

Tilt for Tote Bins: SHGA

TOWNSEND ENGINEERING COMPANY
DES MOINES, IOWA
Belly Skinner: 800, 800-S, 900
Membrane Skinner: 66-A
Peeler: Ranger-Apollo, Ranger-
Callisto
Frank-A-Matic Machines: DB-1,
DB-2, DB-3, DB-4, DB-4A, DB-6A
Utility Pork Skinner: 400, 500
Ham Fatter Attachment: 12
Ham Skinner & Fatter: 412
Ham Shank Skinner: 400-S
Butt Fatter Attachment: 22, 23
Butt Skinner & Fatter: 422
Pork Cut Skinner: 35-A
Ham Fatter Attachment: 46-A
Liver Loaf Fat Attachment: 38-A
Continuous Jowl Skinner/Skinner
W/Sanitizing System: 914/21
Sterilizing Hood Attachment: 20
Liver Loaf Attachment For Model
800 & 814 Bacon Skinner: 16S,
16D
Turnover Attachment for Model
800 Bacon Skinner: 18
Membrane Skinner: 600, 700,
700A, 700AP
Picnic & Ham Shank Skinner: 35-S
Membrane Skinner w/Catch: 600-S
Pan & Screen
Injector: 190, 1200, 1400
Slasher & Skinner (Not to be

used for slashing jowls):
814, 814-S, 914
Sanitizer for Slasher &
Skinner: 21
Brine Filter: 9, 10
Take-Away Conveyor: 19

TRAULSEN AND COMPANY
COLLEGE POINT, NEW YORK
Refrigerator: DR-ADR3-32WUT

TRAYCO, INC.
LAPTEER, MICHIGAN
Karttub: KT-11
Tub: KT-8

TRIANGLE PACKAGING MACHINERY CO.
CHICAGO, ILLINOIS
Rotary Cup Filler: DR-1
Form Fill and Seal Machine:
S-71PD
Form Fill and Seal Machine:
w/Scale A473

TRI-CANADA, INC.
BUFFALO, NEW YORK
S/S Kettles: 10-150, 10-200,
10-250, 10-300, 10-400
Cover: TCL-C2800-4047
Chute: TLC-2800-4048
Bskt: C-2800-4049-R1-R2
S/S Rotary Pump: ND

TRI-METALLIST, INC.
MUNSTER, INDIANA
Incline Screw Conveyor: TM-2000
Meat Scales and Bagger: EM-6500

TURBO REFRIGERATING COMPANY
DENISON, TEXAS
Ice Maker: BAR-56, BF285CA
Ice Machines: BF..R, BF..SC,
BF..SCA, BF..SCAR, BAR..
BAR..LR, SBF..R, SBF..SC,
SBF..SCA, SBF..SCAR, SBAR...
SBAR..LR

TUTHILL PUMP COMPANY
CHICAGO, ILLINOIS
Hopper Pump (Urich): W/316-S/S
S/S Sanitary Pumps: 5A., 10,
16, 25A., 65, 125

UHRDEN, INC.
SUCAR CREEK, OHIO
Cart & Drum Dumper: TD-F,
THD-F, TC-F

UNARCO FOOD HANDLING DIV.
UNARCO INDUSTRIES, INC.
SANTA FE SPRINGS, CALIFORNIA
Meat Preparation Tables:
NMT-(...)
Boning Tables: NBT-(...)
Trim Tables: NT-(...)
Meat Lug: CSL-8
S/S Tables: SBT-...,
SST-..., SSMT-...,
SSS-..., SSTSB-...,

UNILOK, BELTING DIVISION OF
GEORGIA DUCK & CORDAGE MILL
SCOTTDALE, GEORGIA
Belt (Food Contact)
White, Tan or Mint Green:
PVK 90HC, PVK 125HC,
PVK 150CT, PVK 70HC,
PVK 80-HC, PVK-120-C.XM.S.
PV-75, V-100, V-200, V-300.
PVK 100C.XM.S., PVK 100HC,
PVK 150HC, PVK 180HC,
PVK 225HC, PVK 120CT, PVK
900PFS
Belt, (Packaged Product Only)
PVK 610, PVK 750, PVK 1010,
PVK 1210, PVK 100 FSXFS,
PVK 120 FSXFS, PVK 150 FSXFS,
PVK 100 MRTXFS, PVK 120 ,RTXFS,
PVK 150 MRTXFS, PVK 100 CTXFS,
PVK 120 CTXFS, PVK 150 CTXFS,
PVK 100 RTXFS, PVK 120 RTXFS,
PVK 150 RTXFS (belts with cotton
carcasses must have edges sealed
with an acceptable compound.)

Manufacturer or Distributor and Type and/or Model

Belt, (Packaged Product Only) White or Tan: PVK 80, PVK 120, PVK 150, PVK 210, PVK 350, PVK 470 (belts with cotton carcasses must have edges sealed with an acceptable compound.)	<u>UNIROYAL, INC.</u> <u>MIDDLEBURY, CONNECTICUT</u> Belts (Food Contact): Little Clant, White, Black, Tan, Green, Burnt Orange. Food Flex, White, Black, Tan, Green, Burnt Orange. Food Flex 11, White, Black, Tan, Green, Burnt Orange. Us Flex, White, Black, Tan, Green, Burnt Orange. General Purpose, White, Black, Tan, Green, Burnt Orange. (Belts with cotton carcasses must have edges sealed with approved sealant.)	Comitrol (w/Accepted impeller): 3640, 3660, 3675 Transverse Cut Slicer: "0" Bias Cut Slicer: "OC" Dicers: Not acceptable for processing frozen meats due to possibility of metal con- tamination from broken blades: C-A, H-A, L-A, GK-A, RA-A, SL-A, J-A, CD-A, HX-A, CX-A
<u>UNIROYAL PLASTIC PRODUCTS</u> <u>DIV. OF UNIROYAL, INC.</u> <u>CHICAGO, ILLINOIS</u> Tote Box: 3..., 4..., 5...	<u>UNIROYAL PLASTIC PRODUCTS</u> <u>DIV. OF UNIROYAL, INC.</u> <u>CHICAGO, ILLINOIS</u> Tote Box: 3..., 4..., 5...	Comitrol: 1300, 1500, 1800, 1400, 1700, 3000
<u>UNIMACO, INC.</u> <u>MANHASSET, NEW YORK</u> Emulsifier (Microcut): MCH-D-30,	<u>UNISOURCE PACKAGING COMPANY</u> <u>DANIELSON, CONNECTICUT</u> Packaging Machine: P Formapack Machine: 330, 420	<u>USAC TRADING CO.</u> <u>COLD SPRING, KENTUCKY</u> Vertical Hog Skinner: VSM-100
<u>UNION CARBIDE CORP.</u> <u>CHICAGO, ILLINOIS</u> Sizer: 400-B, G, 405 Wrapping Machine (Tite-Wrap): D, NP	<u>UNITED SCALES OF AMERICA</u> <u>CLIFTON, NEW JERSEY</u> Single Beam Scale: 4801-S Dial Bench Scale: 6510-S, 6520-S, 4811-S, 4812-S, 4813-S Bench Weigh-O-Gram: 4832-S, 4833-S Vu-weigh Scale: 6550-S, 6560-S Weigh-O-Cram Scale: 6570-S	<u>U.S. STEEL CORP.</u> <u>LOS ANGELES, CALIFORNIA</u> "Poly-Clip" Machines: SCD, SCH, DCH, DCD, SCA, FCA, DCE-3, ECD Vacuumizer: 1 Shrinker: SK-... Vacuum Clip Machine: VCK-....
<u>UNION CARBIDE CORP.</u> <u>CHICAGO, ILLINOIS</u> Sizer: 400-A, 901, 902 Wrapping Machine (Tite-Wrap): D, NP	Precision Sizer w/Loop Device: 400 Series FL Liquid Nitrogen Freezer: CFF-... Evacuator: 910A, 911 Bagger: 900-A, 901, 902 Poultry Bagger: 1200 LN2 Batch Chiller: ...5, ...5S Bonewrap Dispenser: 980 Stuffing Horn Assembly: 500 Automatic Sizer: "Shirmatic" 405H, "Shirmatic" 405K	<u>U.S. STEEL SUPPLY, DIV. U.S.</u> <u>STEEL CORP., TAYLOR, MICHIGAN</u> S/S Belt (without hinge clips): Flex-Crid S/S Flat Wire Belts: USD-2 (1X1 Mesh), USD-3 (1/2X1 Mesh)
<u>UNION STEEL PRODUCTS</u> <u>ALBION, MICHIGAN</u> S/S Conveyor Belt: Tv-Matic S/S Dough Trough: Series 3400 & 400	Vertical Form, Fill and Seal Packaging Machine: Mark....	<u>U.S. TYMPANITE COMPANY</u> <u>DEDIHAM, MASSACHUSETTS</u> Cutting Board
<u>UNION STEEL PRODUCTS</u> <u>ALBION, MICHIGAN</u> S/S Conveyor Belt: Tv-Matic S/S Dough Trough: Series 3400 & 400	Universal Packaging, Inc. Houston, Texas Vertical Form, Fill and Seal Packaging Machine: Mark....	<u>UTENSICO</u> <u>PORT WASHINGTON, NEW YORK</u> S/S Stac-Pac Tub S/S Vertical Tanks w/o Agitator and/or Baffles: VT-... S/S Drums

Manufacturer or Distributor and Type and/or Model

S/S Vertical Tank: VI-38
Plastic Cone Bottom Tank
(Natural Color): CC-30 Gal,
CC-55 Gal

Plastic Cylindrical Tank
(Natural Color): CF-5 Gal to
CF-82 Gal

Plastic Drum (Natural Color):
GP

Plastic Drum Liner (Natural
Color): TDL, SDL

Plastic Pickle Tank (Natural
Color): 100

Plastic Rectangular Tanks
(Natural Color): R-12x6,
12x12, 12x15, 12x24, 15x15,
15x18, 15x24, 18x18, 18x24

Plastic Stock Pots (Natural
Color): SP-5 Gal, SP-10 Gal

Plastic Trucks (Natural Color):
37, 40, 72, 96, 144

Palletvat: 175, 200, 230, 260

S/S Trucks: 28, 28C, 19, 50,
68, 86

Count-Stack Machine: 2

VAN'S INTERNATIONAL
SILVER SPRING, MARYLAND
Low Voltage Electronic
Stimulator: K02

Electric Stimulator: KO-1

VANMARK CORPORATION
CRESTON, IOWA
Hydrolift (for Vegetables
Only): 41

W. B. VAN NEST COMPANY
EXCELSIOR, MINNESOTA
Conveyor: FHC1-...
Boning Table: FHC-....

VARIAN COMPANY
PALO ALTO, CALIFORNIA
Micro-Wave Oven: CSS-120-3000

VELTEN & PULVER INC.,
CHICAGO RIDGE, ILLINOIS
Conveyor: Linklok
"Meshlok" 90 degree Power Turn:
2447-MM, 2447-MM. -...
2447-MM. -...
3-Way Flex Conveyor: (Packaged
Product Only) 2697-MM

VERPA-JVR INDUSTRIES
BUFFALO, NEW YORK
Vacuum Packaging Machine:
CV-3CS, CV-BCS

VICI-CON, INC.
PORTLAND, OREGON
Vibrating Conveyor: C-70

VICTOR BALATA TEXTILE & BELTING
CO., EASTON, PENNSYLVANIA
Belts (Food Contact): Supreme-
100, Lite-N-White, Poly-Tef,
Style ROH, Style 100 Low
Temperature, Style 1016 RT

VACUDYNE CORPORATION
CHICAGO HEIGHTS, ILLINOIS
Vacuum Cooker/Cooler: VCC-...

VALLEY VIEW MFG. COMPANY
DALLAS, TEXAS
Multi-form Food Machine: 1 & 2

Belts (Fully Packaged Product):
Victor 475 White or Black,
Victor Green Teflon, Multi-V,
Victor LF, Victor Tan Incine,
Victor Pyramid Rufftop,
Easton White tecote, ROH Ruff
Top, PT Ruff Top

Belts (Fully Packaged Product
and Dry Materials): Easton
White Cotton, Palmetto (belts
with cotton carcasses must
have edges sealed with an
acceptable compound.)

VIKING PUMP COMPANY
CEDAR FALLS, IOWA
S/S Pump (Sanitary): AK-500,
AK-510, AK-4500, AK-4510,
KK-500, KK-510, KK-4500,
KK-4510, LL-500, LL-510,
LL-4500, LL-4510
Stuffer Pump: LV-2522,
LV-2523

VITA-AIRE PROCESS COMPANY
MILWAUKEE, WISCONSIN
Ham Pumper: Comcure

VOLPI AND SON MACHINE CORPORATION
SUBROOK DIVISION
EAST FARMINGDALE, NEW YORK
Sheeter-Kneader: SFA-415A,
SFA/300A, SFA/600A, SFA/610A,
Tortellini Machine: M1265A,
MT135A, MT8A, MT10A
Ravioli Machine: MR265A,
MR135A, MR540A

VOLTA INTERNATIONAL
LICONIER, PENNSYLVANIA
Belts (Food Contact): Volta-M,

Red, Volta-W, White
VOLTARC TUBES, INC.
FAIRFIELD, CONNECTICUT
 Ultra violet Lamps: C10151/2L,
 G36T6, C64T6L, 782L20,
 G36T6L, G64T5L, 782L10,
 782L30. (These lamps must be
 used in accordance with
 Part 7, paragraph 7.16(b) of
 the Meat and Poultry Inspection
 Manual.)

Drum Motor
VORTRON & ASSOCIATES
BELoit, WISCONSIN

Smoke Sticks
 Smokehouse "Premier": HL, TR,
 TR-2
 Tumbler: 500, 750, 1000
VOSS BELTING & SPEC. COMPANY
 Conveyor Belt (Food Contact):
 8-oz, 15-oz.

VOTATOR DIVISION CHEMIRON CORP.
LOUISVILLE, KENTUCKY
 Heat Exchanger: Swept Surface
 Votator, Unit B: "Quiescent",
 Agitated
 Votator Gravity Filter: G-...-.
 Votator Turba-film Processor:
 42-216-401137-B01.

VULCAN-HART CORP.
LOUISVILLE, KENTUCKY
 Griddle (Gas-Fired): Series 800
 S/S Kettles: CL-..., GS-...,
 CT-..., EL-..., ES-...,
 ET-..., SL-..., SS-...,
 ST-...
 Electric Convection Ovens:
 1 ET-..., 1 CT-...,
 1 RET-..., 1 RCT-...,

S/S Heavy Duty Gas Ranges:
 1.78,..., 1.78,...;
 Open Top Ranges: PVC-3-S/S,
 PVC-3-X-S/S, 6527-S/S
 S/S GAS Range: 1.7856A, 1.7854A,
 1.7853-72A

W
WALDORF COMPANY
ARKANSAS CITY, KANSAS
 S/S Head Flushing Cabinet: 539
 Breakup Table: 128
 S/S Gambrel: 1238

H. E. WALES & ASSOC.
ALHAMBRA, CALIFORNIA
 Conveyor: 4001-A

WALKER STAINLESS EQUIPMENT
COMPANY, NEW LISBON, WISCONSIN
 Mixing Tank: 320 Gallons
 S/S Processing Tanks: PZ-...,
 PZ-CB-..., PZ-K-...

WARRICK EQUIPMENT COMPANY
CINCINNATI, OHIO
 Vertical Packaging Machine:

G-IM
 Bulk Loader Attachment: 15-T
 Vertical Feed Frank Loader:
 G-..., L-..., N-..., P-..., R-..., S-...,
 T-..., U-..., W-..., Q-..., J-...,
 S-..., T-..., F-...,
 Patty Loader: 01526
 Frank Loader: 07875
 Frank Stackers: Wh-IM4
 Tray Conveyor: 07978
 Chunk Cutter: 15481

WASHINGTON PACKAGING DIVISION OF
CAM INDUSTRIES, INC.
KENT, WASHINGTON
 "Versa Wrap" Packaging Machine:
 3-...F
 "Versa Wrap" Wrapping Machine:
 40

"Form Wrap" Packaging Machine:
 20

WAUKESHA FOUNDRY COMPANY
WAUKESHA, WISCONSIN
 "Sanitary Type" Pumps: ...DO,
 ...GT, ...TO, ...WR,
 ...RF., ...60, 130, 134, 220,
 320, 30, 34
 Shear Pumps: SP-
 Meter Flow Pumps: MFC-...,
 AMF.
 Colloid Mill: MS

WEIGH RIGHT AUTOMATIC SCALE CO.
JOLIET, ILLINOIS
 Weigh Cell-Dry Product:
 PMB-... (For dry product
 only).

WEIGH-TRONIX
FAIRMONT, MINNESOTA
 S/S Bench Scale: BS-....

WEILLER & COMPANY
WHITEWATER, WISCONSIN
 Grinder: 1162, 1666, 6, 7, 863,
 868, 109, 166, 1167, 16,
 1668, 1612, 1675, 878
 Screw Conveyor: .SC
 Mixer-Crinder: MC-878, MC-1109,
 1109, SFG
 Conveyors: .BC, .TC
 Agitator Crinder: 1109AC, 878AG
 Table: .FT, .CFT
 Bone Collection Assembly: BCA
 Mixer: M-...A
 Automatic BCA Valve Assembly
 (To be installed on an accepted
 grinder.)

WELDOTRON CORP.
PISCATAWAY, NEW JERSEY
 Shrink Wrapper: 1451
 Wrapping Machines: A44-P, A-12,
 A50ST, A-100
 Horizontal Wrapping Machine:
 1472
 Film Wrapper and Sealer:
 6401-5 "L" Series"

Manufacturer or Distributor and Type and/or Model

Automatic Infeed Conveyor: 244A
Wrapping Machine L Sealer:
644-5
Wrapping Machine: 1651A, A448H,
A448N

WEYERHAUSER COMPANY
ELGIN, ILLINOIS
"Corr-Vac" Vacuum Bag Sealer:
Mark 1--.

WHEELABRATOR-FRYE, INC.
MISHAWAKA, INDIANA
S/S Pumps: P-160-S, P-161-S

WELLS MFG. COMPANY
THREE RIVERS, MICHIGAN
Well saw (One Piece Blade): 404,
424, 444, 464
Saw: 504

WENGER MANUFACTURING CORP.
SABETIA, KANSAS
Former F-20
S/S Smoking and Cooking Oven:
36
Oven Cutter/Spreader Assembly:
36

WESTERN DAIRY PRODUCTS
DIV. OF CHELSEA INDUSTRIES, INC.
SAN FRANCISCO, CALIFORNIA
"Comvar" Emulsifier: 76
Clipping Machine: DK-1060
"Catchall" Metal Trap Pump: 118

WESTINGHOUSE ELECTRIC CORP.
PITTSBURGH, PENNSYLVANIA
X-Ray Unit
Sterilamp: WL-782-L-30,
WL-782-L-10, WL-782-L-20,
G3616L

Note: Lamps must be used in
accordance with Part 7,
para. 7.16(b) of the Meat and
Poultry Inspection Manual.

WESTLAKE PLASTICS COMPANY
LENNI, PENNSYLVANIA
Cutting Board

WILDER MFG. COMPANY
PORT JERVIS, NEW YORK
Portable Machine Stand: 175-179,
475-479

WILEY MFG. COMPANY
WATERTOWN, MASSACHUSETTS
Automatic Batter Mixers: Series
V, Series VI
Series V Reserve Tank: 300
Reserve Tank Assembly:
Series VI
"Cryolator" Swept Surface Heat
Exchangers: 3X6, 4.5X6, 5.3X6

WHITE CAP DIV.
CONTINENTAL CAN COMPANY, INC.
CHICAGO, ILLINOIS
Capping Machine: VELJG, VELHG, VFLJG,
VDMJG, VDMLHG, VELHG, VFLJG,
VCLJC, 20R46A, 20R46B,
20R46C, 20R46D
Cap Hopper: HP-11000, 6R17,
6R25, 6R26, 6R17-D
Head Spacer (For product packed
in brine or water only): 5R15

WHITLEY'S ENTERPRISES INC.
COOKTOWN DIVISION
WILSON, NORTH CAROLINA
Cooker: OTC...TBW

WILCOX MFG. COMPANY
STOCKTON, CALIFORNIA
Trough Conveyor: STC-0117
Flat Pan Conveyor: SPPC-0117
Screw Conveyor: SSC-0119
Wire Mesh Conveyor: SWMDI-0117
Bean Hopper: BH-0119

WILLCOX & GIBBS INC.
NEW YORK, NEW YORK
Spur Pallet: Non-Color-Coded

DON WILLIAMS EQUIPMENT CO.
BELMONT, CALIFORNIA
Bagging Machine: "Bag-it" PR-1

WINGER-BOSS COMPANY
OTTUMWA, IOWA
Conveyor Table: D-2772-3
S/S Mold: A-2480
Scalding Tank
S/S Curing Vat: D-2600
Raw Material Bin: 2722

Manufacturer or Distributor and Type and/or Model

S/S Conical Hopper: C-2758,
C-2758-2

Batching Conveyor: BC-...
Conveyor: BC-...
Breaking & Boning Table: B-...
BT-...
Double Trough Conveyor: 2796

S/S Raw Material Bin: RBM-100,
RBM-200, RBM-300

S/S Belt Breaking Conveyor:
2860

S/S Hindfoot Saw: HF-18

S/S Belly Roller: BR-...
S/S Jow Roller: JR-24

S/S Shoulder Saw: SS-29

S/S Circular knife: FB-20

S/S Table: A, B, C, C-1, C-2

S/S Hog Head Spike Table:
HST-...
S/S Log Head Spike Conveyor:
HLSC-...
S/S Fviscerator Conveyor:
EC-...
S/S Viscerac Pan Inspection
Conveyor: VPC-... (Sanitized
with 180° F. water.)

IRE BELT COMPANY OF AMERICA
INCINNATI, MASSACHUSETTS
S/S Belt (Food Contact):
Flat-Flex
90 $\frac{1}{2}$ Turn Conveyor: FT-S

IREMATION INDUSTRIES, INC.
ANCASTER, PENNSYLVANIA
S/S Mesh Belts (Food Contact):
PB-24-20-16, PB-36-20-12
PB-36-30-16, PB-48-32-16
PB-48-48-16, PB-48-48-19
PB-60-60-18

IRE MESH PRODUCTS, INC.
ORK, PENNSYLVANIA
S/S Wire Mesh Belt:
B-36-36-18-SS, B-42-27-14

WRAPPING MACHINERY CO.
FRANKSVILLE, WISCONSIN

Grinders: C-400-2T-70SSBW,
C-250-1T-70SSBW, C-250-RSSSBW,
C-160-1T-72SSBW,
C-160-Var-SSBW, Universal
C-400, C-250

"Wolfking" Single Shaft Mixer:
SSM-***, Universal C-250
"Wolfking" Twin Shaft Mixer:
TSM-***
Mixer/Grinder: 1000/160,
1000/250, 1500/250, 2000/250,
3000/250

Lift: L-10
Constant Flow Device CFD
Automatic Bone Chip Eliminator:
A/BES

Rota-Freezer: H-1200

WOLFTEC, INC.
HIGHLAND, NEW YORK
"Loma" Metal Detector: 3S, 3F,
3S-P

Electrically Operated Diverter
Valve: ARV-60, ARV-100
Alpine Cutter: PB-50, PB-60,
PB-80, PB-125, PB-200, PB-300,
PB-500

Alpine Clipping Machine:
DK-1060

WOLFWING AMERICA, INC.
MONTPELIER, VERMONT
Grinders: C-400-2T-70SSBW,
C-250-1T-70SSBW, C-250-RSSSBW,
C-160-1T-72SSBW,
C-160-Var-SSBW, Universal
C-400, C-250

"Wolfking" Single Shaft Mixer:
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"Wolfking" Twin Shaft Mixer:
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DK-1060

WRAPPING MACHINERY COMPANY
DURHAM, NORTH CAROLINA
Plastic Sealer: 4
"Pack-Rite" Meat Sealer
Motor-Jaw

WRIGHT MACHINERY COMPANY
LAGRANGE, ILLINOIS
"On-The-Fly" CO2 Chi
Blender: CB-30..
Concentric CO2 Applicator
suitable exhaust system
771001, 810203

Standard CO2 Applicator
suitable exhaust system
5X12B, 5X12B, 5X12C
5X12I/F.

Conical CO2 Applicator
suitable exhaust system
5-6X12B, 5-6X12BF.
Standard CO2 Applicator
suitable exhaust system
780605

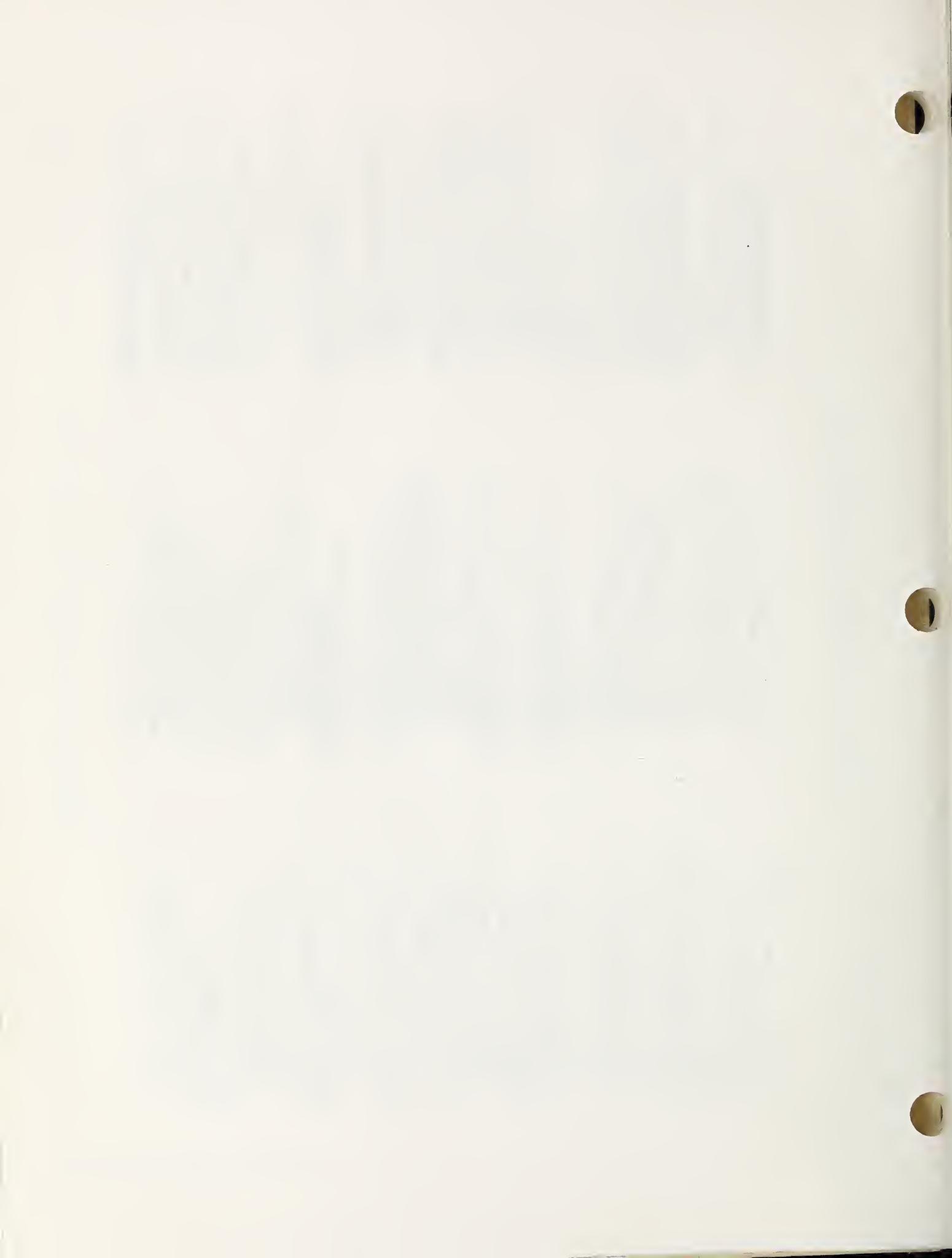
WYSSMONT COMPANY, INC.
PORT LEE, NEW JERSEY
Turbo Dryer: Q32-201

YAGUCHI IRONWORKS CO., INC.
TOKYO, JAPAN
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INDUSTRIAL MARKETING INC.
SOUTH ORANGE, NEW JERSEY
Closing Machine: YR-

YORK DIVISION, BORG-WARNER
YORK, PENNSYLVANIA
Flake Ice Machine:

WOODMAN COMPANY, INC.
DECATUR, GEORGIA
"Profitmaker" Packaging
Machine: PS-1025, V1-MP
Clipper Packaging Machine:
VGP-MP, VVF-MP, NW-MP
Packaging Machine: FWDP-8 (MP),
FWDP-16 (MP)





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